

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



BOOK NUMBER 1.9422
A2C761

501769

8-7671

WAR FOOD ADMINISTRATION
Office of Distribution

CONVERSION FACTORS
and
WEIGHTS AND MEASURES
for
AGRICULTURAL COMMODITIES AND THEIR PRODUCTS

Section A - Conversion Factors

3
Washington, D.C.
March 1944

000000
000000
000000

596211

29711

151-153

FOREWORD

This booklet is Section A of a two-section summary of official Office of Distribution net weights and conversion factors, and contains factors used in converting food requirements of claimant agencies into allocation units and in controlling allocations. See Section B for net weights used for OD commodity custody and disposition records. The small amount of duplication between the two sections is for the purpose of facilitating work on allocations by having related factors in one place.

Inasmuch as this section was developed primarily for use in connection with requirements and allocations, the factors herein may not be applicable to all uses. Although every available study and experience has been utilized in estimating these factors, some of them can be regarded as statistical estimates only in a limited sense. Factors are expressed in as many decimals as are necessary to obtain significant results in terms of food requirements of minor claimants.

Several agencies contributed to the development of these factors, particularly the commodity branches of OD, the Bureau of Agricultural Economics, and the Office of Price Administration.

Important revisions and additions will be handled through supplements. Suggestions concerning any of the factors contained herein are invited. They should be addressed to the Economics, Statistics and Control Division, Requirements and Allocations Control, Office of Distribution.

TABLE OF CONTENTS

	Page		Page
Barley and barley products.....	77	Oils and oilseeds.....	30
Beans, dry edible.....	46	Peanuts and peanut products.....	49
Buckwheat and buckwheat products.....	79	Peas, dry edible.....	47
Citric acid.....	86	Poultry.....	25
Cocoa and Cocoa products.....	82	Rice and rice products.....	80
Coffee and coffee products.....	81	Rye and rye products.....	78
Corn and corn products.....	75	Soybeans and soybean products....	48
Dairy products.....	1	Sugar, beet and cane.....	36
Eggs.....	28	Sugars and sirups, other.....	45
Fish and shellfish.....	26	Tree mts.....	50
Fruits:		Vegetables:	
Fresh.....	51	Fresh.....	60
Canned.....	54	Canned.....	65
Dehydrated.....	57	Dehydrated.....	68
Dried.....	58	Frozen.....	69
Frozen.....	59	Vitamins.....	85
Meats and meat products.....	6	Wheat and wheat products.....	70
Oats and oat products.....	76	Appendix.....	1

Errata:

1. Meats and meat products - Table 2e, page 15: On dehydrated pork, change column 4 from 5.56 to 3.89.
2. Coffee and coffee products - Table 1, page 81: Item "Coffee, green (bagged), 132.0" is not clear. The figure represents the number of pounds in a standard bag of green coffee.



DAIRY PRODUCTS

Table 1 - Whole milk equivalents

Commodity	Factors for obtaining whole milk equivalent on	
	Fat solids basis <u>a/</u>	Non-fat solids basis <u>b/</u>
	1	2
Whole milk - 4% fat.....	1.0	1.0
Cream - 20% fat.....	5.0	.83
25% fat.....	6.25	.78
40% fat.....	10.0	.62
Skim milk and buttermilk.....	0	1.0
Whey.....	0	.74
Cheese - American <u>c/</u>	10.1	3.4
Other <u>c/</u>	9.8	3.2
Cottage, pot, and bakers' cheese...	0	2.4
Creamery butter.....	<u>d/</u> 20.3	.1
Farm butter.....	20.2	.1
Evaporated milk.....	2.16	2.0
Condensed milk.....	2.2	2.4
Dried whole milk.....	7.6	7.9
Malted milk.....	2.65	4.4
Ice cream - Gross <u>e/</u>	<u>f/</u> 2.9	<u>f/</u> 1.0
Net <u>g/</u>	<u>f/</u> 2.7	<u>f/</u> .8
Dried skim milk.....	0	10.6
Dried buttermilk.....	0	10.3
Condensed skim milk.....	0	3.3
Condensed or evaporated buttermilk.	0	2.9
Dried whey.....	0	10.2
Casein.....	0	10.3

a/ U.S. average factor based on factory production data.

b/ Factor based on nutritional content.

c/ Whole milk cheese.

d/ This gives gross figure. To get net milk used in creamery butter deduct 7 percent of the total milk used in cheese to allow for butter made from whey cream.

e/ Includes manufactured dairy products used in making ice cream.

f/ Factor based on current limitations on use of milk solids in ice cream production. To get whole milk equivalent of ice cream in 1942 and earlier years, a higher factor would be used.

g/ Includes only fluid milk and cream not elsewhere specified used in making ice cream.

DAIRY PRODUCTS

Table 2 - Skim milk, buttermilk, and whey equivalents

Commodity	Conversion to	Factor
	1	2
American full skim cheese.....	Fluid skim milk	16.0
Cottage, pot, and bakers' cheese...	"	6.25
Dried skim milk.....	"	11.0
Dried casein.....	"	35.7
Condensed and evaporated skim milk.	"	3.0
Concentrated skim milk (for animal feed).....	"	3.0
Dried buttermilk.....	Fluid buttermilk	11.0
Condensed or evaporated buttermilk.	"	3.0
Dried whey.....	Fluid whey	16.0

Table 3 - Net content weights of standard containers

Commodity	Container	Pounds per container
	1	2
Milk.....	Gallon	8.6
	Quart	2.15
Cream - 20%.....	Gallon	a/ 8.51
25%.....	Gallon	a/ 8.48
40%.....	Gallon	a/ 8.39
Ice cream.....	Gallon	4.7
Skim milk and buttermilk.....	Gallon	8.63
Chocolate drink.....	Gallon	9.0
Evaporated milk.....	Case 48/14 $\frac{1}{2}$ -oz. cans	43.5
	#10 can	8.0
Condensed milk.....	Case 48/14-oz. cans	42.0

a/ Weight of a gallon of cream at temperature of 50° F. The specific gravity, and hence the weight, of cream varies at different temperatures.

DAIRY PRODUCTS

Table 4 - Factors relating to dairy products
content of processed foods

a. Conversion to dried skim milk (roller process)

Product	Factor
<u>Dairy products</u>	
Army spread.....	.04
Ice cream.....	.003
Ice cream mix, powder (Military).....	.02
Ice cream mix (export).....	.008
<u>Flour mixes</u>	
Doughnut mix.....	.031
Pancake mix - Wheat.....	.005
Buckwheat.....	.003
Wheat and buckwheat.....	.004
Unspecified.....	.004
Waffle mix.....	.004
<u>Baked goods</u>	
<u>Biscuits:</u>	
"C" or "Army".....	.061
"K-1".....	.116
"K-1a".....	.053
"K-2".....	.181
"K-2 improved", "K-3", or malted milk...	.194
"K-4".....	.039
Biscuit, hardbread or canned biscuit (Navy).....	.061
<u>Bread:</u>	
White.....	.020
Whole wheat.....	.018
Raisin.....	.010
Date nut.....	.025
<u>Cookies:</u>	
Lean, for export.....	.018
Medium, for domestic consumption.....	.010
Wafers, vanilla, butter, etc.....	.019
Fig bars.....	.010
<u>Crackers:</u>	
Whole wheat.....	.083
Sweet mixed, unspecified.....	.019
Crackers and cookies, unspecified.....	.010
Biscuits, crackers and cookies, unspecified.....	.026

DAIRY PRODUCTS

Table 4 - Factors relating to dairy products
content of processed foods - continued

a. Conversion to dried skim milk (roller process) - continued

Product	Factor
<u>Baked goods - continued</u>	
Doughnuts, plain.....	.020
Pies, unspecified.....	.006
Pies and cakes, unspecified.....	.003
Sandwiches.....	.015
Baked goods, miscellaneous (Navy).....	.015
<u>Miscellaneous</u>	
Cereal - Concentrated (export).....	.14
Cocoa beverage powder and instant chocolate.....	.285
Chocolate "D" bars.....	.159
Chocolate bars (Red Cross).....	.20
Custard powder.....	.305
Pudding powder (export).....	.305

DAIRY PRODUCTS

Table 4 - Factors relating to dairy products content of processed foods - continued

b. Conversion to other dairy products

Product	Butter	Cheese, American	Cheese, other	Condensed whole milk	Condensed skim milk	Fluid whole milk	Fluid whole milk in ice cream n.e.s.	Fluid cream in ice cream, n.e.s.	Malted milk
	1	2	3	4	5	6	7	8	9
<u>Dairy products</u>									
Army spread.....	.69	.09	-	-	-	-	-	-	-
Carter's spread.....	.85	-	-	-	-	-	-	-	-
Cheese - American-Swiss blend.....	-	.49	.51	-	-	-	-	-	-
Dehydrated.....	-	1.6	-	-	-	-	-	-	-
With bacon, canned.....	-	.925	-	-	-	-	-	-	-
Ice cream.....	.007	-	-	.012	.04	-	.675	.2025	-
Ice cream mix, powder (Military)...	.018	-	-	.029	.254	-	1.63	.489	-
Ice cream mix (export).....	.019	-	-	.032	.108	-	1.822	.547	-
Malted milk-dextrose tablets.....	-	-	-	-	-	-	-	-	.15
Malted milk tablets.....	-	-	-	-	-	-	-	-	.15
<u>Meat products</u>									
Meat balls and spaghetti.....	-	.03	-	-	-	-	-	-	-
Beef and pork loaf.....	-	-	-	-	-	.068	-	-	-
<u>Baked goods</u>									
Bread, cracked wheat.....	-	-	-	.019	-	-	-	-	-
Cake - Layer, with icing.....	-	-	-	-	-	.221	-	-	-
Layer, without icing.....	-	-	-	-	-	.262	-	-	-
Layer, half plain-half iced.	-	-	-	-	-	.242	-	-	-
Fruit (Military).....	-	-	-	-	-	.076	-	-	-
Pies and cakes, unspecified.....	-	-	-	-	-	.121	-	-	-
Baked goods, miscellaneous (Navy)...	-	-	-	-	-	.106	-	-	-

MEAT AND MEAT PRODUCTS

The factors to be applied to the procurement weight of meats to obtain the carcass weight equivalent have been obtained as follows: In boning beef, veal, or lamb carcasses, the average yield of lean and fat meat, excluding kidney and suet, is 72 percent. The average hog carcass also yields 72 percent meat when boned, skinned and the fats normally rendered into lard are removed. Upon this basis, the factor used to convert all lean and fat boneless meat, excluding kidney and suet, to a carcass weight basis is 100 divided by 72 or 1.39. The factors for bone-in cuts were obtained by multiplying the proportion of boneless meat in each specific cut by 1.39. For example, square cut beef chuck with bone in yields 80 percent meat after boning; therefore the factor for converting that cut to carcass weight is $80\% \times 1.39$ or 1.11.

For pork, factors used to convert all cuts to a carcass weight excluding lard basis are 85 percent of those used for converting to a carcass weight basis. This is because 15 percent of the carcass is estimated to be fats normally rendered into lard.

Carcass weight for the various types of meat is defined as follows:

- a. Beef: Dressed block beef carcass with kidney and suet in.
- b. Veal: Dressed carcass with kidney in and hide off.
- c. Lamb and mutton: Dressed carcass with kidney in and pluck out.
- d. Pork: Dressed carcass with jowls, feet and tails on but with leaf fat and kidney out and head off.

Table 1 - Relation between live weight and
carcass weight a/
(Federally inspected slaughter)

Type	Live weight in pounds		Factors for obtaining carcass weight			
			Dressing yields		Pork excluding lard	
	Average 1938-42	1943	Average 1938-42	1943	Average 1938-42	1943
	1	2	3	4	5	6
Beef cattle.....	944	955	.54	.54	-	-
Veal calves.....	195	207	.56	.56	-	-
Sheep and lambs.....	87	91	.47	.45	-	-
Hogs.....	237	254	.68	.685	.58	.582

a/ Livestock, Meats, and Wool Statistics. For current estimates consult
Division of Statistical and Historical Research, B.A.E.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight

a. Beef: Fresh or frozen, cured, and dehydrated

Procurement weight specification	Factors for obtaining carcass weight
<u>Fresh or frozen</u>	
Carcass - All grades and sexes above cutter and canner - Bone in.....	1.00
Steers and heifers above canner grade - Boneless (Army specification).....	1.39
Cutter and canner - Bone in.....	.96
Processing, manufacturing, or cutter and canner - Boneless.....	1.39
Bologna bulls.....	1.00
Bull meat, all grades - Boneless.....	1.39
Beef trimmings, all grades.....	1.39
Forequarter - Bone in.....	1.03
Boneless.....	1.39
Hindquarter - Bone in, kidney and suet in, flank on..	.97
Bone in, Kidney and suet out, flank off..	1.07
Boneless.....	1.39
Back.....	1.06
Brains.....	a/
Brisket - Bone in.....	.97
Deckle on, boneless.....	1.39
Deckle off, boneless.....	1.39
Casings.....	a/
Cheek meat.....	a/
Chuck - Square cut - Bone in.....	1.11
Boneless.....	1.39
Cross cut - Bone in.....	1.06
Boneless.....	1.39
Clods.....	1.39
Flank - Whole.....	.76
Steak or stews.....	1.39
Ground meat.....	1.39
Hamburger, all grades.....	1.39
Head, less tongue.....	a/
Head meat.....	a/
Hearts.....	a/
Kidneys.....	a/
Liver.....	a/
Loin - Full - Kidney and suet in, bone in.....	.95
Kidney and suet out, bone in.....	1.14
Kidney and suet out, boneless.....	1.39
Short - Kidney and suet in, bone in.....	.73
Kidney and suet out, bone in.....	1.14
Kidney and suet out, boneless.....	1.39

See footnotes at end of table.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight - continued

a. Beef: Fresh or frozen, cured, and dehydrated - continued

Procurement weight specification	Factors for obtaining carcass weight
<u>Fresh or frozen - continued</u>	
Plate - Regular, bone in.....	1.04
Short, bone in.....	1.04
Boneless.....	1.39
Rib - Regular, bone in.....	1.01
Boneless (Spencer roll).....	1.39
Boneless (regular roll or rib eye).....	1.39
Roasts, boneless.....	1.39
Round - Rump and shank on - Bone in.....	.97
Boneless.....	1.39
Rump and shank off - Bone in.....	1.18
Boneless.....	1.39
Rump - Bone in.....	.76
Boneless.....	1.39
Shank - Fore, bone in.....	.70
Hind, bone in.....	.56
Shank meat, boneless.....	1.39
Sirloin or sirloin butt - Bone in.....	1.13
Boneless.....	1.39
Sirloin strip - Bone in.....	1.14
Boneless.....	1.39
Steaks, boneless.....	1.39
Stews.....	1.39
Sweetbreads.....	a/
Suet, cod, and other cutting fats.....	a/
Tenderloin.....	1.39
Tongue.....	a/
Triangle or rattle.....	1.05
Tripe.....	a/
<u>Cured</u>	
Cured - Bone in b/.....	.93
Boneless.....	1.29
Barreled - Family beef.....	.93
India mess beef.....	.93
Pickled Cuban beef.....	1.29
Corned beef.....	1.29
Dried or chipped beef, sliced and unsliced.....	2.14
Pickled beef - Bone in.....	.93
Salted beef - Bone in.....	.93
<u>Dehydrated</u>	
Dehydrated beef.....	4.60

See footnotes on following page.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight - continued

a. Beef: Fresh or frozen, cured, and dehydrated - continued

a/ Offal are excluded when converting to carcass weight.

b/ Use this factor if cut is not specified. If cut is specified, use factor for fresh cut divided by 1.08.

b. Veal: Fresh or frozen and cured

Procurement weight specification	Factors for obtaining carcass weight
<u>Fresh or frozen</u>	
Carcass, bone in - Hide on.....	.91
Hide off.....	1.00
Cull veal - Hide on.....	.91
Hide off.....	1.00
Calf or veal sides - Bone in.....	1.00
Calf or veal forequarters - Bone in.....	1.00
Calf or veal hindquarters - Bone in.....	1.00
Boneless veal, manufacturing purposes.....	1.39
Calf or veal:	
Brains.....	a/
Casings.....	a/
Heads, skin on and off.....	a/
Hearts.....	a/
Kidneys.....	a/
Liver.....	a/
Lungs.....	a/
Plucks.....	a/
Suet and other fats.....	a/
Sweetbreads.....	a/
Tongue.....	a/
Tripe.....	a/
<u>Cured</u>	
Cured - Bone in.....	.93
Pickled - Bone in.....	.93

a/ Offal are excluded when converting to carcass weight.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight - continued

c. Lamb and mutton: Fresh or frozen

Procurement weight specification	Factors for obtaining carcass weight
Carcass - Pluck in, all grades and sexes except	
cull - Bone in.....	1.00
Boneless.....	1.39
Pluck out, all grades and sexes except	
cull - Bone in.....	1.00
Boneless.....	1.39
Cull grade - Bone in.....	1.00
Boneless.....	1.39
Telescoped, all grades and sexes except	
cull - Bone in.....	1.02
Yearling - Bone in.....	1.00
Side - All grades and sexes except cull - Bone.....	1.00
Boneless.....	1.39
Telescoped, all grades and sexes except	
cull - Bone in.....	1.02
Foresaddle or forequarter - Bone in.....	1.00
Boneless.....	1.39
Hindsaddle or hindquarter - Bone in.....	1.00
Boneless.....	1.39
Brains.....	a/
Casings.....	a/
Hearts.....	a/
Kidneys.....	a/
Leg, bone in.....	1.04
Liver.....	a/
Plucks.....	a/
Round.....	1.04
Sweetbreads.....	a/
Tongue.....	a/
Trimnings.....	1.39
Tripe.....	a/

a/ Offal are excluded when converting to carcass weight.

Table 2 - Relation between procurement weight and carcass weight - continued

d. Pork: Fresh or frozen, cured, smoked, and prepared

Procurement weight specification	Factors for obtaining						
	Carcass weight			Carcass weight excluding lard			
	Fresh or frozen	Cured	Smoked	Prepared	Fresh or frozen	Cured	Smoked
	1	2	3	4	5	6	7
Carcass - Head on, leaf in.....	.90	-	-	-	.76	-	-
Head off, leaf in.....	.97	-	-	-	.82	-	-
Head on, leaf out.....	.93	-	-	-	.79	-	-
Head off, leaf out.....	1.00	-	-	-	.85	-	-
Shipper-style.....	.90	-	-	-	.76	-	-
Packer-style.....	1.00	-	-	-	.85	-	-
Wiltshire side.....	1.12	1.09	-	-	.95	.93	-
Backs - Skin on.....	1.21	1.16	1.25	-	1.03	.99	1.06
Clear.....	1.31	1.26	1.35	-	1.11	1.07	1.15
Rib.....	1.26	1.21	1.30	-	1.07	1.03	1.10
Bacon, Canadian.....	-	1.35	1.49	a/ 1.54	-	1.15	1.27
Bacon ends, skin on.....	-	1.28	1.42	-	-	1.09	1.21
Bacon, slab - Skin on.....	-	1.28	1.42	-	-	1.09	1.21
Skin off.....	-	1.39	1.54	-	-	1.18	1.31
Bacon, sliced.....	-	1.39	1.54	-	-	1.18	1.31
Bellies - Rib in.....	1.24	1.20	1.29	-	1.05	1.02	1.10
Clear.....	1.28	1.24	1.33	-	1.09	1.05	1.13
American cut.....	1.28	1.24	1.33	-	1.09	1.05	1.13
Briskets or nuggets - Skin on.....	1.28	1.28	1.42	-	1.09	1.09	1.21
Skin off.....	1.39	1.39	1.54	-	1.18	1.18	1.31
Butts - Boston or shoulder, bone in.....	1.33	1.27	1.37	a/ 1.48	1.13	1.08	1.16
Blade.....	.70	-	-	-	.60	-	-
Boneless.....	1.39	1.32	1.49	a/ 1.54	1.18	1.12	1.27
Cheek meat.....	b/	b/	-	-	b/	b/	-
Chops.....	1.19	-	-	-	1.01	-	-

See footnotes at end of table.

Table 2 - Relation between procurement weight and carcass weight - continued

d. Pork: Fresh or frozen, cured, smoked, and prepared - continued

Procurement weight specification	Factors for obtaining							
	Carcass weight				Carcass weight excluding lard			
	Fresh or frozen	Cured	Smoked	Prepared	Fresh or frozen	Cured	Smoked	Prepared
	1	2	3	4	5	6	7	8
Dehydrated pork.....	-	-	-	3.89	-	-	-	3.30
Fatbacks.....	1.24	1.19	1.28	-	1.05	1.01	1.09	-
Fats (excluding rendering fats) - Skin on.....	1.26	-	-	-	1.07	-	-	-
Skin off.....	1.39	-	-	-	1.18	-	-	-
Feet, hind and front - Bone in.....	.70	.70	-	-	.60	.60	-	-
Boneless.....	1.39	1.39	-	-	1.18	1.18	-	-
Hams, regular, bone in.....	1.11	1.01	1.11	-	.94	.86	.94	-
Cooked.....	-	-	-	1.31	-	-	-	1.11
Baked.....	-	-	-	1.39	-	-	-	1.18
Ready to eat.....	-	-	-	1.23	-	-	-	1.05
Hams, regular, boneless.....	1.23	1.12	1.23	-	1.05	.95	1.05	-
Cooked.....	-	-	-	1.45	-	-	-	1.23
Baked.....	-	-	-	1.54	-	-	-	1.31
Ready to eat.....	-	-	-	1.37	-	-	-	1.16
Hams, skinned, fattened or unfattened, bone in.....	1.18	1.07	1.18	-	1.00	.91	1.00	-
Cooked.....	-	-	-	1.39	-	-	-	1.18
Baked.....	-	-	-	1.48	-	-	-	1.26
Ready to eat.....	-	-	-	1.31	-	-	-	1.11
Hams, skinned, fattened or unfattened, boneless.....	1.32	1.20	1.32	-	1.12	1.02	1.12	-
Cooked.....	-	-	-	1.55	-	-	-	1.32
Baked.....	-	-	-	1.65	-	-	-	1.40
Ready to eat.....	-	-	-	1.47	-	-	-	1.25
Hams, fattened skinned, boneless.....	1.39	1.26	1.39	-	1.18	1.07	1.18	-
Cooked.....	-	-	-	1.64	-	-	-	1.39
Baked.....	-	-	-	1.74	-	-	-	1.48
Ready to eat.....	-	-	-	1.54	-	-	-	1.31

See footnotes at end of table.

Table 2 - Relation between procurement weight and carcass weight - continued

d. Pork: Fresh or frozen, cured, smoked, and prepared - continued

Procurement weight specification	Factors for obtaining							
	Carcass weight				Carcass weight excluding lard			
	Fresh or frozen	Cured	Smoked	Prepared	Fresh or frozen	Cured	Smoked	Prepared
	1	2	3	4	5	6	7	8
Heads.....	b/	b/	-	-	b/	b/	-	-
Head meat, temple meat, and cutlets.....	b/	b/	-	-	b/	b/	-	-
Hearts.....	b/	b/	-	-	b/	b/	-	-
Hocks.....	.50	.45	.50	-	.42	.38	.42	-
Jowls, jowl butts, or jowl squares.....	1.29	1.25	1.36	-	1.10	1.06	1.16	-
Knuckles.....	.50	.45	.50	-	.42	.38	.42	-
Livers.....	b/	b/	-	-	b/	b/	-	-
Loins - Regular - Bone in.....	1.19	1.16	1.28	-	1.01	.99	1.09	-
Semi-boneless.....	1.29	1.25	1.39	-	1.10	1.06	1.18	-
Boneless or Canadian style.....	1.39	1.35	1.49	a/ 1.54	1.18	1.15	1.27	a/ 1.31
Short cut, bone in.....	1.19	1.16	1.28	-	1.01	.99	1.09	-
Back ribs.....	.95	.92	1.08	c/ 1.36	.81	.78	.92	c/ 1.16
Mess pork.....	-	1.16	-	-	-	.99	-	-
Neck bones.....	.71	-	-	-	.60	-	-	-
Picnics - Regular - Bone in.....	1.15	1.05	1.15	d/ 1.28	.98	.89	.98	d/ 1.09
Boneless.....	1.33	1.21	1.33	d/ 1.48	1.13	1.03	1.13	d/ 1.26
Fatted skinless, boneless.....	1.39	1.26	1.39	-	1.18	1.07	1.18	-
Plates - Regular, bone in.....	1.15	1.11	1.20	-	.98	.94	1.02	-
Clear, square or flitch.....	1.26	1.21	1.31	-	1.07	1.03	1.11	-
Plucks.....	b/	b/	-	-	b/	b/	-	-
Salt pork.....	-	1.25	-	-	-	1.06	-	-
Shoulders - New York.....	1.22	1.11	1.22	-	1.04	.94	1.04	-
Regular, bone in, neck bone out.....	1.25	1.14	1.25	-	1.06	.97	1.06	-
Skinned - Bone in, neck bone out.....	1.27	1.15	1.27	-	1.08	.98	1.08	-
Boneless, neck bone out.....	1.36	1.24	1.36	-	1.16	1.05	1.16	-
Fatted skinless, boneless, neck bone out.....	1.39	1.19	1.39	-	1.18	1.01	1.18	-

See footnotes at end of table.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight and carcass weight - continued

d. Pork: Fresh or frozen, cured, smoked, and prepared - continued

Procurement weight specification	Factors for obtaining							
	Carcass weight				Carcass weight excluding lard			
	Fresh or frozen	Cured	Smoked	Prepared	Fresh or frozen	Cured	Smoked	Prepared
	1	2	3	4	5	6	7	8
Snouts.....	b/.95	b/.92	-	-	b/.81	b/.78	-	-
Spareribs.....	b/.70	b/.60	-	c/ 1.36	b/.60	b/.78	.92	c/ 1.16
Sweetbreads.....	1.39	-	-	-	1.18	-	-	-
Tails.....	b/.39	b/.39	b/.42	-	b/.39	b/.39	b/.42	-
Tenderloins.....	1.39	-	-	-	1.18	-	-	-
Tongues.....	-	1.28	1.42	-	-	1.09	1.21	-
Trimnings, all.....	-	-	-	-	-	-	-	-
Vetspek (fat bacon).....	-	-	-	-	-	-	-	-

- a/ Ready to eat.
- b/ Offal are excluded when converting to carcass weight.
- c/ Barbecued.
- d/ Cooked or ready to eat.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight - continued

e. Canned meats

Procurement weight specification	Factors for obtaining carcass weight				
	Beef	Veal	Lamb and mutton	Pork	Pork excluding lard
	1	2	3	4	5
Bacon - Slab.....	-	-	-	1.54	1.31
Sliced.....	-	-	-	1.54	1.31
Baked beans with pork.....	-	-	-	.05	.04
Beef, parboiled and steam roasted..	1.93	-	-	-	-
Beef stew a/.....	.35	-	-	-	-
Beef tamales.....	.35	-	-	-	-
Beef tongue.....	b/	b/	b/	b/	b/
Boiled beef.....	1.93	-	-	-	-
Boiled mutton.....	-	-	1.99	-	-
Brains.....	b/	b/	b/	b/	b/
Chili con carne - With beans c/....	.49	-	-	-	-
Without beans c/..	.75	-	-	-	-
Chopped ham.....	-	-	-	1.39	1.18
Chopped ham and eggs.....	-	-	-	.70	.60
Commercial potted meat.....	b/	b/	b/	b/	b/
Cooked ham.....	-	-	-	1.39	1.18
Corned beef.....	1.84	-	-	-	-
Corned beef hash.....	1.19	-	-	-	-
Corned mutton.....	-	-	1.84	-	-
Corned pork.....	-	-	-	2.21	1.88
Cvinaya tushonka.....	-	-	-	1.51	1.28
Dan-Dee meat.....	-	-	-	1.39	1.18
Dehydrated beef.....	4.60	-	-	-	-
Dehydrated pork.....	-	-	-	5.56	3.30
Deviled ham.....	-	-	-	1.39	1.18
Deviled pork.....	-	-	-	1.39	1.18
Dried or chipped beef, sliced.....	2.53	-	-	-	-
Frankfurters.....	.63	-	-	.63	.54
Ham.....	-	-	-	1.39	1.18
Ham loaf.....	-	-	-	1.25	1.06
Ham spread.....	-	-	-	1.39	1.18
Liver pate.....	b/	b/	b/	b/	b/
Luncheon meat.....	-	-	-	1.39	1.18
Meat and beans.....	.57	-	-	.14	.12
Meat and vegetable hash.....	.57	-	-	.14	.12
Meat and vegetable stew.....	.64	-	-	.07	.06

See footnotes at end of table.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight - continued

e. Canned meats - continued

Procurement weight specification	Factors for obtaining carcass weight				
	Beef	Veal	Lamb and mutton	Pork	Pork excluding lard
	1	2	3	4	5
Meat food product - OO.....	.60	.60	-	-	-
XX.....	.40	-	-	-	-
RR.....	.98	-	-	.25	.21
Liver style....	-	-	-	.31	.26
Meat paste.....	b/	b/	b/	b/	b/
Mincemeat.....	.03	-	-	-	-
Pork and beef luncheon meat.....	.70	-	-	.70	.50
Pork and soya links.....	-	-	-	.92	.78
Pork links.....	-	-	-	1.42	1.21
Pork loaf.....	-	-	-	1.25	1.06
Pork luncheon meat.....	-	-	-	1.39	1.18
Pork sausage.....	-	-	-	1.42	1.21
Pork tongue.....	b/	b/	b/	b/	b/
Ready meals.....	.98	-	-	.25	.21
Roast beef.....	1.93	-	-	-	-
Roast beef and gravy.....	1.69	-	-	-	-
Roast pork and gravy.....	-	-	-	1.57	1.33
Smoked ham.....	-	-	-	1.39	1.18
Smoked picnics.....	-	-	-	1.39	1.18
Smoked slab bacon.....	-	-	-	1.54	1.31
Smoked sliced bacon.....	-	-	-	1.54	1.31
Spam.....	-	-	-	1.39	1.18
Spiced ham.....	-	-	-	1.39	1.18
Treet.....	-	-	-	1.39	1.18
Tripe.....	b/	b/	b/	b/	b/
Vienna sausage.....	.63	-	-	.63	.54

a/ Use for commercial exports only.

b/ Offal are excluded when converting to carcass weight.

c/ Use for military and Lend-Lease procurement only. Commercial exports
are all offal.

MEATS AND MEAT PRODUCTS

Table 2 - Relation between procurement weight
and carcass weight - continued

f. Sausages and meat loaves

Procurement weight specification	Factors for obtaining carcass weight		
	Beef	Pork	Pork excluding lard
	1	2	3
Blood sausage.....	<u>a/</u>	<u>a/</u>	<u>a/</u>
Bologna.....	.63	.63	.54
Bologna, beef.....	1.26	-	-
Cocktail sausage.....	1.26	-	-
Country sausage.....	-	1.54	1.31
Ham loaf.....	-	1.25	1.06
Head cheese.....	-	.24	.20
Liver sausage.....	-	.72	.61
Liverwurst.....	-	.72	.61
Luncheon meat.....	.35	1.04	.88
Mincemeat.....	.03	-	-
Pork sausage - Fresh.....	-	1.42	1.21
Smoked.....	-	1.54	1.31
Ploekworst.....	-	.72	.61
Salami, cooked.....	.59	.77	.65
Tongue sausage.....	<u>a/</u>	<u>a/</u>	<u>a/</u>
Thuringer sausage (soft Cervelat)...	1.23	.31	.26
Vienna sausage.....	.63	.63	.54
Semi-dry sausages:			
Summer sausage.....	.46	1.08	.92
Dry sausages:			
Farmer.....	1.00	1.00	.85
Goteberg.....	1.00	1.00	.85
Holsteiner.....	1.24	-	-
Mortedella.....	1.28	.32	.27
Salami, dry.....	1.00	1.00	.85
Summer, dry (dry Cervelat).....	.60	1.39	1.18

a/ Offal are excluded when converting to carcass weight.

MEATS AND MEAT PRODUCTS

Table 3 - Factors for obtaining carcass weights from certain classifications used for requirements and deliveries

These factors are rough approximations based on the best available information on procurement plans. They should not be used if it is possible to secure breakdowns from claimants

Claimant and classification	Factors for obtaining carcass weight				
	Beef	Veal	Lamb and mutton	Pork	Pork excluding lard
	1	2	3	4	5
Army supply program:					
Hams, cured.....	-	-	-	1.24	1.05
Sausage, other.....	.85	-	-	.70	.60
Army contract schools:					
Sausages, miscellaneous.....	-	-	-	1.42	1.21
Marine Corps post exchanges:					
Sausage a/.....	.32	-	-	1.07	.91
United Kingdom:					
Canned meats:					
Excluding Vienna sausage, Army rations, Pork links, and pork and soya links.....	-	-	-	1.39	1.18
Including Vienna sausage and excluding Army rations, Pork links, and pork and soya links.....	.09	-	-	1.28	1.09
Including Vienna sausage, Army rations, Pork links, and pork and soya links.....	.13	-	-	1.18	1.00
Canned pork links and pork and soya links..	-	-	-	1.42	1.21
Army rations.....	.64	-	-	.07	.06
Cured pork.....	-	-	-	1.18	1.00
British services overseas:					
Canned meats, unspecified.....	-	-	-	1.39	1.18
Army rations.....	.64	-	-	.07	.06
U.S.S.R.:					
Canned meats.....	-	-	-	1.53	1.30
Fat cuts.....	-	-	-	1.25	1.06
French West Africa:					
Delicatessen meats.....	.30	-	-	.86	.73
Canned meat.....	.85	-	-	.65	.55

See footnotes at end of table.

MEATS AND MEAT PRODUCTS

Table 3 - Factors for obtaining carcass weights from certain classifications used for requirements and deliveries - continued

Claimant and classification	Factors for obtaining carcass weight				
	Beef	Veal	Lamb and mutton	Pork	Pork excluding lard
	1	2	3	4	5
British Caribbean:					
Beef and veal, fresh and frozen.....	.90	.10	-	-	-
Smoked beef b/.....	2.14	-	-	-	-
Canned beef, corned beef hash.....	1.56	-	-	-	-
Northern Rhodesia:					
Canned meats (as available).....	-	-	-	1.39	1.18
Gold Coast:					
Meat salted or pickled (as available).....	-	-	-	1.25	1.06
F.E.A. commercial:					
Beef and veal - Fresh or frozen.....	.90	.10	-	-	-
Pickled or cured.....	.84	.09	-	-	-
Pork, fresh or frozen.....	-	-	-	1.18	1.00
Hams and shoulders, cured.....	-	-	-	1.17	.99
Bacon.....	-	-	-	1.30	1.11
Cumberland and Wiltshire sides.....	-	-	-	1.12	.95
Other pork, pickled and salted.....	-	-	-	1.25	1.06
Mutton and lamb.....	-	-	1.00	-	-
Sausage, bologna and frankfurters, not canned.....	.56	-	-	.83	.71
Beef, canned:					
Canned beef.....	2.07	-	-	-	-
Corned beef, beef hash.....	1.47	-	-	-	-
Roast and boiled beef.....	1.93	-	-	-	-
Other canned beef.....	.13	-	-	-	-
Canned pork.....	-	-	-	1.39	1.18
Sausage, bologna and frankfurters, canned..	.35	-	-	1.04	.88
Other canned meat c/.....	-	-	1.00	-	-
Kidneys and livers, fresh, frozen, or cured)					
Tongues, fresh, frozen, pickled, or cured..)					
Sausage ingredients, salted or other-)					
wise cured.....)					
Other meats, n.e.s.....)	d/	d/	d/	d/	d/
Sausage casings, bladders, bungs,)					
middles, rounds, or weasands:)					
Hog.....)					
Beef.....)					
Other.....)					
India Canteen Stores Cash:					
Fish and meat paste e/.....	-	-	-	.70	.60

See footnotes at end of table.

MEATS AND MEAT PRODUCTS

Table 3 - Factors for obtaining carcass weights from certain classifications used for requirements and deliveries - continued

Claimant and classification	Factors for obtaining carcass weight				
	Beef	Veal	Lamb and mutton	Pork	Pork excluding lard
	1	2	3	4	5
Udi-Arabia Petroleum Company:					
Beef stew or beef tamales, canned.....	.35	-	-	-	-
Frankfurter sausage, cocktail sausage, mincemeat, pure pork link sausage, Spam (as available).....	.38	-	-	.69	.59
eland f/					
MES:					
Canned meat (as available).....	.85	-	-	.70	.60
d Cross:					
Canned meat and fish e/.....	-	-	-	.70	.60
aska - Commercial f/:					
Canned pork products and all other canned meats.....	-	-	-	1.39	1.18
waii - Commercial:					
Other canned meat g/.....	-	-	-	.68	.58
erto Rico and Virgin Islands - Commercial:					
Meat and meat products.....	.62	-	-	.48	.41

Estimated to contain 25 percent beef and 75 percent pork.

Assumed to be dried beef.

Assumed to be 50 percent lamb and mutton and 50 percent offal.

Offal are excluded when converting to carcass weight.

Estimated to contain 50 percent meat.

For other products see factors for "F.E.A. commercial".

Estimated to contain 59 percent pork sausage, breakfast and country style, and 41 percent ham spread.

MEATS AND MEAT PRODUCTS

Table 4 - Relation between procurement weight
and edible offal weight a/

Procurement weight specification	Factors for obtaining edible offal weight
Fresh or frozen:	
Beef, veal, calf, lamb, mutton or pork:	
Brains.....	1.00
Cheek meat.....	1.00
Head meat.....	1.00
Hearts.....	1.00
Kidneys.....	1.00
Liver.....	1.00
Ox tongue.....	1.00
Plucks.....	1.00
Sweetbreads.....	1.00
Tripe.....	1.00
Tripe, honeycomb.....	1.00
Tongue.....	1.00
Cured:	
Corned tongue.....	.93
Pickled pork snouts.....	1.03
Sausages:	
Blood sausage.....	.40
Head cheese.....	.70
Holsteiner sausage.....	.65
Liver sausage.....	.52
Liverwurst.....	.52
Mortadella sausage.....	.38
Plockworst.....	.52
Salami, cooked.....	.13
Canned:	
Brains.....	1.00
Chili con carne - With beans <u>b/</u>49
Without beans <u>b/</u>75
Commercial potted meat.....	1.00
Liver pate.....	1.00
Meat food product - 00.....	.57
XX.....	1.15
Liver style.....	.46
Tongue.....	1.00
Tripe.....	1.00
Bungs and casings.....	<u>c/</u>

a/ Edible offal weight defined as fresh offal, bone out.

b/ Use for commercial exports only.

c/ Bungs and casings excluded; no nutritional value.

MEATS AND MEAT PRODUCTS

Table 5 - Factors relating to product weight of meat contained in canned foods

Canned weight specification	Factors for obtaining product weight				
	Beef	Veal	Lamb and mutton	Pork	Offal
	1	2	3	4	5
Bacon - Slab.....	-	-	-	1.00	-
Sliced.....	-	-	-	1.00	-
Baked beans with pork.....	-	-	-	.04	-
Beef, parboiled and steam roasted.	.97	-	-	-	-
Beef stew a/.....	.25	-	-	-	-
Beef tamales.....	.23	-	-	-	-
Beef tongue.....	-	-	-	-	1.00
Boiled beef.....	.97	-	-	-	-
Boiled mutton.....	-	-	1.00	-	-
Brains.....	-	-	-	-	1.00
Chili con carne - With beans b/...	.39	-	-	-	-
Without beans b/..	.60	-	-	-	-
Chopped ham.....	-	-	-	1.00	-
Chopped ham and eggs.....	-	-	-	.50	-
Commercial potted meat.....	-	-	-	-	1.00
Cooked ham.....	-	-	-	1.00	-
Corned beef.....	1.00	-	-	-	-
Corned beef hash.....	.60	-	-	-	-
Corned mutton.....	-	-	1.00	-	-
Corned pork.....	-	-	-	1.00	-
Cvinaya tushonka.....	-	-	-	.87	-
Dan-Dee meat.....	-	-	-	1.00	-
Dehydrated beef.....	1.00	-	-	-	-
Dehydrated pork.....	-	-	-	1.00	-
Deviled ham.....	-	-	-	1.00	-
Deviled pork.....	-	-	-	1.00	-
Dried or chipped beef, sliced.....	1.00	-	-	-	-
Frankfurters.....	.50	-	-	.50	-
Ham.....	-	-	-	1.00	-
Ham loaf.....	-	-	-	.90	-
Ham spread.....	-	-	-	.90	-
Liver pate.....	-	-	-	-	.62
Luncheon meat.....	-	-	-	1.00	-
Meat and beans.....	.40	-	-	.10	-
Meat and vegetable hash.....	.40	-	-	.10	-
Meat and vegetable stew.....	.45	-	-	.05	-

See footnotes at end of table.

MEATS AND MEAT PRODUCTS

Table 5 - Factors relating to product weight of meat contained in canned foods - continued

Canned weight specification	Factors for obtaining product weight				
	Beef	Veal	Lamb and mutton	Pork	Offal
	1	2	3	4	5
Meat food product - 00.....	.30	.30	-	-	.40
XX.....	.20	-	-	-	.80
RR.....	.67	-	-	.17	-
Liver style...	-	-	-	.22	.46
Meat paste.....	-	-	-	-	1.00
Mincemeat.....	.02	-	-	-	-
Pork and beef luncheon meat.....	.50	-	-	.50	-
Pork and soya links.....	-	-	-	.66	-
Pork links.....	-	-	-	1.00	-
Pork loaf.....	-	-	-	.90	-
Pork luncheon meat.....	-	-	-	1.00	-
Pork sausage.....	-	-	-	1.00	-
Pork tongue.....	-	-	-	-	1.00
Ready meals.....	.67	-	-	.17	-
Roast beef.....	.97	-	-	-	-
Roast beef and gravy.....	.85	-	-	-	-
Roast pork and gravy.....	-	-	-	.85	-
Smoked ham.....	-	-	-	1.00	-
Smoked picnics.....	-	-	-	1.00	-
Smoked slab bacon.....	-	-	-	1.00	-
Smoked sliced bacon.....	-	-	-	1.00	-
Spam.....	-	-	-	1.00	-
Spiced ham.....	-	-	-	1.00	-
Treet.....	-	-	-	1.00	-
Tripe.....	-	-	-	-	1.00
Vienna sausage.....	.50	-	-	.50	-

a/ Use for commercial exports only.

b/ Use for military and Lend-Lease procurement only. Commercial exports are all offal.

MEATS AND MEAT PRODUCTS

Table 6 - Relation between carcass weight
and retail weight a/

Type	Factors for obtaining retail weight
Beef.....	.79
Veal.....	.91
Lamb and mutton.....	.89
Pork excluding lard.....	.93
Lean cuts.....	.65
Fat cuts.....	.28

a/ Retail weight is defined as weight of fresh retail
cuts and fresh equivalent of processed meats.

POULTRY

Table 1 - Relation between live and processed weights

Commodity	Specification	Factors for obtaining dressed weight <u>a/</u>
	1	2
Chicken.....	Live weight	.88
	Boned, canned	4.0
Turkey.....	Live weight	.91
	Boned, canned	4.0

a/ Dressed weight is generally considered retail weight. Although a small amount is sold eviscerated, most retail sales of poultry are on a dressed weight basis. To obtain eviscerated weight of chicken, multiply dressed weight by .73. To obtain eviscerated weight of turkey, multiply dressed weight by .83.

Table 2 - Average live weight
(In pounds)

Commodity	1935-39	1942
	1	2
Chicken, farm.....	<u>a/</u> 3.78	<u>a/</u> 3.98
Turkey.....	14.8	16.2

a/ Average for all farm chickens. For commercial broilers use 3.0 pounds as average live weight.

FISH AND SHELLFISH

Table 1 - Relation between various specification weights a/

Specification	Factors for converting to			
	Round weight b/	Reported weight c/	Dressed weight	Edible weight
	1	2	3	4
FRESH AND FROZEN FISH:				
<u>Not packaged</u>				
Fresh fish, domestic production:				
Round weight.....	1.00	1.00	.70	.50
Dressed weight.....	1.428	-	1.00	.714
Edible weight.....	2.00	-	1.40	1.00
Frozen fish, domestic production and imports, fresh and frozen:				
Round weight.....	1.00	.85	.70	.50
Reported weight.....	1.176	1.00	.823	.588
Dressed weight.....	-	1.214	1.00	.714
Edible weight.....	-	1.70	1.40	1.00
<u>Packaged</u>				
Round weight.....	1.00	.35	-	.35
Packaged weight.....	2.857	1.00	-	1.00
SHELLFISH, FRESH AND FROZEN				
Not packaged shrimp, crab, lobster, abalone, squid, etc.:				
Reported weight.....	-	1.00	-	.41
Edible weight.....	-	2.439	-	1.00
Packaged, including fresh shucked oysters, clams, scallops, mussels, etc.:				
Reported weight.....	-	1.00	-	1.00
CURED FISH, ALL TYPES d/				
Round weight.....	1.00	.667	-	.50
Reported weight (cured weight).....	1.50	1.00	-	.75
Edible weight.....	2.00	1.333	-	1.00

See footnotes on following page.

FISH AND SHELLFISH

Table 1 - Relation between various specification weights a/ - continued

- a/ Factors are for specified groups and are not applicable to individual species.
- b/ Weight of fish as removed from water.
- c/ Production and imports as reported to the Fish and Wildlife Service of the Department of Interior and the U.S. Tariff Commission.
- d/ Rough approximations.

Table 2 - Net content weight per gallon of specified shellfish

Commodity	Pounds per gallon
Clams.....	8.5
Oysters.....	8.5
Scallops.....	9.0
Shrimp, fresh cooked.....	5.0

Table 3 - Miscellaneous factors

1 pound of dry-salted cod, haddock, hake, pollock, or cusk is equivalent to the following:

- 1.75 pounds green-salted
- 1.50 pounds semi-dried
- 1.33 pounds pickled, filleted
- .85 pounds "boneless" and "absolutely boneless"

EGGS

Table 1 - Factors relating to shell eggs and egg products

Commodity	Unit	Factors for obtaining							
		Dozen shell eggs	Pounds shell eggs	Pounds liquid whole eggs a/	Pounds liquid yolk a/	Pounds liquid albumen a/	Pounds dried whole eggs b/	Pounds dried yolk b/	Pounds dried albumen b/
	1	2	3	4	5	6	7	8	9
Shell eggs.....	Case	30.0	45.0	37.5	16.875	20.625	10.13	7.50	2.83
	Dozen	1.0	1.5	1.25	.5625	.6875	.338	.25	.09
	Pound	.66667	1.0	.83	.37	.46	.23	.17	.06
Liquid whole eggs a/....	Pound	.80	1.20	1.00	.45	.55	.27	.20	.08
Liquid yolk a/.....	Pound	1.78	2.67	2.22	1.00	-	-	.44	-
Liquid albumen a/.....	Pound	1.45	2.18	1.82	-	1.00	-	-	.14
Dried whole eggs.....	Pound	2.9615	4.44	3.7	-	-	1.00	-	-
Dried yolk.....	Pound	4.0	6.0	5.0	2.25	-	-	1.00	-
Dried albumen.....	Pound	10.62	15.93	13.27	-	7.3	-	-	1.00

a/ Fresh or frozen.

b/ Moisture content of dried yolk and dried albumen differs from that of dried whole eggs. Therefore, the combined dried albumen and dried yolk equivalent will not equal the dried whole egg equivalent.

EGGS

Table 2 - Factors relating to eggs contained in processed foods

Product	Factors for obtaining			
	Liquid whole eggs <u>a/</u>	Liquid yolk <u>b/</u>	Dried whole eggs	Dried yolk <u>c/</u>
	1	2	3	4
Meat products				
Chopped pork and egg yolk.....	-	.325	-	-
Chopped ham and eggs.....	.50	-	-	-
Canned bacon and eggs.....	.75	-	-	-
Beef and pork loaf.....	.006	-	-	-
Baked goods				
Date nut bread.....		.025	-	-
"K-1" biscuit.....	.185	-	-	-
Cookies:				
Lean (export).....	.073	-	-	-
Medium (for domestic consumption).	.087	-	-	-
Wafers, vanilla, butter, etc...	.039	-	-	-
Fig bars.....	.020	-	-	-
Crackers, sweet mixed, unspecified.	.039	-	-	-
Crackers and cookies, unspecified.	.020	-	-	-
Biscuits, crackers, and cookies, unspecified.....	.024	-	-	-
Cakes:				
Layer cake - With icing.....	.105	-	-	-
Without icing.....	.150	-	-	-
Half plain, half iced.....	.128	-	-	-
Fruit (Military).....	.071	-	-	-
Doughnuts, plain.....	.080	-	-	-
Pies and cakes, unspecified.....	.064	-	-	-
Miscellaneous baked goods (Navy).	.059	-	-	-
Miscellaneous				
Mayonnaise.....	-	.07	-	-
Salad dressing.....	-	.05	-	-
Custard powder.....	-	-	-	.054
Pudding powder (export).....	-	-	-	.054
Doughnut mix.....	-	-	.012	-
High protein spaghetti.....	.08	-	-	-

a/ To convert results to dozens of shell eggs multiply by .8.

b/ To convert results to dozens of shell eggs multiply by 1.78.

c/ To convert results to dozens of shell eggs multiply by 4.0.

Table 1 - Factors relating to yields from oil-bearing materials

Oil-bearing material	Factors for obtaining							
	Refined oil from material	Material from refined oil	Crude oil from material	Material from crude oil	Pounds of refined oil from short tons of material	Short tons of material from pounds of refined oil	Pounds of crude oil from short tons of material	Short tons of material from pounds of crude oil
	1	2	3	4	5	6	7	8
Babassu nuts.....	.592	1.69	.63	1.59	1,184	.000845	1,260	.000794
Castor beans.....	.450	2.22	.45	2.22	900	.00111	900	.00111
Copra (coconut oil).....	.592	1.69	.63	1.59	1,184	.000845	1,260	.000794
Corn germ.....	.326	3.07	.35	2.86	652	.00153	700	.00143
Cottonseed.....	.144	6.94	.155	6.45	288	.00347	310	.00323
Flaxseed (linseed oil) a/..	.340	2.94	.34	2.94	680	.00147	680	.00147
Grain screenings.....	b/	b/	.19	5.26	b/	b/	380	.00263
Murumuru kernels.....	b/	b/	.36	2.78	b/	b/	720	.00139
Mustardseed.....	b/	b/	.26	3.85	b/	b/	520	.00192
Oiticica kernels.....	b/	b/	c/	c/	b/	b/	c/	c/
Olives.....	.150	6.62	.15	6.67	300	.00333	300	.00333
Ouricury kernels.....	b/	b/	.65	1.54	b/	b/	1,300	.000769
Palm nuts.....	b/	b/	c/	c/	b/	b/	c/	c/
Palm kernels.....	.418	2.39	.45	2.22	836	.00120	900	.00111
Peanuts (unshelled).....	.273	3.67	.29	3.45	546	.00183	580	.00172
Perilla seed.....	b/	b/	.37	2.70	b/	b/	740	.00135
Rapeseed (rape oil).....	.350	2.86	.35	2.86	700	.00143	700	.00143
Sesame seed.....	.470	2.13	.47	2.13	940	.00106	940	.00106
Soybeans d/.....	.141	7.09	.15	6.67	282	.00355	300	.00333
Sunflower seed.....	b/	b/	.27	3.70	b/	b/	540	.00185
Tucum kernels.....	b/	b/	.43	2.33	b/	b/	860	.00116
Tung nuts.....	b/	b/	.16	6.25	b/	b/	320	.00312

See footnotes on following page.

OILS AND OILSEEDS

Table 1 - Factors relating to yields from oil-bearing materials - continued

- a/ Flaxseed is frequently reported in bushels. The equivalent of a bushel of seed is 56 pounds of seed, 19.0 pounds of crude or refined oil. The equivalent of one pound of oil is .0526 bushels of seed.
- b/ Not customarily reported as refined oil.
- c/ All supplies are imported as oil.
- d/ Soybeans are frequently reported in bushels. The equivalent of a bushel of beans is 60 pounds of beans or 9.0 pounds of crude oil or 8.46 pounds of refined oil. The equivalent of one pound of crude oil is .111 bushels of seed. The equivalent of one pound of refined oil is .118 bushels of seed

Table 2 - Average yields per acre a/

Oil-bearing material	Bushels of product b/	Pounds of product	Pounds of crude oil produced	Pounds of meal produced c/
	1	2	3	4
Cottonseed.....	14.3	458	71.0	206.1
Flaxseed.....	9.3	521	177.1	333.4
Peanuts (unshelled)....	25.6	741	214.9	323.1
Soybeans.....	19.0	1,140	171.0	912.0

- a/ Average 1938-42. Cottonseed yield calculated from lint cotton yield at the ratio of 65 pounds of seed to 35 pounds of lint.
- b/ Calculated on the basis of 32 pounds to a bushel of cottonseed, 56 pounds to a bushel of flaxseed, 29 pounds to a bushel of peanuts, and 60 pounds to a bushel of soybeans.
- c/ Computed on the basis of .450 pounds of meal per pound of cottonseed, .640 pounds of meal per pound of flaxseed, .436 pounds of meal per pounds of peanuts, and .80 pounds of meal per pound of soybeans.

OILS AND OILSEEDS

Table 3 - Factors for obtaining fat content of food products and soap a/

Product	Factor
Food	
Lard.....	1.00
Cvinaya tushonka <u>b/</u>10
Margarine.....	.80
Shortening.....	1.00
Vegetable or salad oil.....	1.00
Mayonnaise.....	.71
Salad dressing.....	.40
Carter's spread <u>c/</u>11
Doughnut mix - Red Cross.....	.0364
Other.....	.109
Custard powder.....	.045
Pudding powder (export).....	.045
Baked goods <u>d/</u> :	
Biscuits:	
"C" or "Army".....	.092
"K-1".....	.188
"K-1a".....	.099
"K-2".....	.129
"K-2 improved", "K-3", or malted milk...	.139
"K-4".....	.147
"K-5" (enriched soda cracker).....	.057
Canned and other biscuits and hard bread (Navy).....	.092
Bread:	
Plain white.....	.013
Whole wheat.....	.018
Cracked wheat.....	.013
Raisin.....	.019
Date nut.....	.035
Sandwiches.....	.010
Cookies:	
Lean (for export).....	.145
Medium (for domestic consumption).....	.151
Wafers, vanilla, butter, etc.....	.126
Ginger snaps.....	.124
Fig bars.....	.063
Crackers:	
Soda, saltines, oysterettes:	
Military.....	.090
Commercial.....	.083
Cream, cheese, and butter:	
Military.....	.090
Commercial.....	.083
Whole wheat.....	.096

See footnotes at end of table.

OILS AND OILSEEDS

Table 3 - Factors for obtaining fat content of food products and soap a/ - continued

Product	Factor
<u>Food - continued</u>	
Baked goods <u>d/</u> - continued:	
Crackers - continued:	
Graham.....	.084
Pretzels.....	.040
Sweet mixed.....	.126
Biscuits, crackers and cookies.....	.107
Cakes:	
Layer - With icing.....	.127
Without icing.....	.137
Half plain, half iced.....	.132
Fruit (Military).....	.071
Doughnuts, plain <u>e/</u>237
Pies.....	.097
Pies and cakes, unspecified.....	.114
Miscellaneous baked goods (Navy).....	.115
<u>Soap</u>	
Navy, Coast Guard, and Marine Corps:	
Toilet - Bars.....	.85
Borax compound, cake form.....	.68
White floating base.....	.61
Chips.....	.835
Paste for liquid.....	.555
Liquid.....	.14
Laundry.....	.35
Powder (washing).....	.15
Castile, bar.....	.68
Salt water bars:	
Coast Guard and Marine Corps.....	.40
Navy.....	.32
Grit:	
Navy - For scrubbing.....	.12
For fine work.....	.05
Coast Guard.....	.10
Veterans Administration:	
Toilet, floating.....	.62
Chips.....	.85
Laundry - Powdered.....	.89
Ordinary.....	.32
Powder (washing).....	.15
Scouring powder - Type A.....	.025
Type B.....	.02

See footnotes at end of table.

OILS AND OILSEEDS

Table 3 - Factors for obtaining fat content of food products and soap a/ - continued

Product	Factor
<u>Soap - continued</u>	
Veterans Administration - continued:	
Shaving - Cream.....	.40
Other.....	.87
Hard, granular.....	.65
Green.....	.40
Grit.....	.07
Non-military:	
Toilet.....	.75
Chips or flakes.....	.75
Soft.....	.475
Laundry.....	.34
Powdered.....	.60
Powdered or flaked (OEI).....	.90
Washing powder.....	.15
Scouring - Powder.....	.03
Cake or brick.....	.07
Shaving - Cake.....	.87
Cream.....	.40
Medicated.....	.85
Other or unspecified.....	.50

a/ Butter content of products is covered in the Dairy Products Section.

b/ Lard content.

c/ Contains 85 percent butter and 11 percent cottonseed oil.

d/ Shortening and other edible oil content.

e/ Includes fat absorbed in frying as well as fat content of uncooked mix.

OILS AND OILSEEDS

Table 4 - Miscellaneous factors

Type of oil	Factors for obtaining			
	Refined from crude	Crude from refined	Pounds from gallons	Gallons from pounds
	1	2	3	4
Babassu.....	.94	1.06	7.5	.133
Castor.....	1.00	1.00	8.0	.125
Coconut.....	.94	1.06	7.5	.133
Corn.....	.93	1.08	7.7	.130
Cottonseed.....	.93	1.08	7.7	.130
Grain screenings.....	a/	a/	7.7	.130
Linseed.....	1.00	1.00	7.7	.130
Murumuru.....	a/	a/	7.5	.133
Mustardseed.....	a/	a/	7.7	.130
Oiticica.....	a/	a/	7.8	.128
Olive.....	1.00	1.00	7.6	.132
Oiricury.....	a/	a/	7.5	.133
Palm.....	.93	1.08	7.7	.130
Palm kernel.....	.93	1.08	7.5	.133
Peanut.....	.94	1.06	7.7	.130
Perilla.....	a/	a/	7.7	.130
Rape.....	1.00	1.00	7.7	.130
Sesame seed.....	1.00	1.00	7.7	.130
Soybeans.....	.94	1.06	7.7	.130
Sunflower seed.....	a/	a/	7.7	.130
Tucum.....	a/	a/	7.5	.133
Tung.....	a/	a/	7.8	.128

a/ Not customarily reported as refined oil.

SUGAR, BEET AND CANE

Table 1 - Factors relating to raw sugar content
of specified products

Product	Unit	Raw sugar from specified units of product	
		Pounds	Short tons
	1	2	3
Sugar, granulated and confectioners.....	Pound	1.07	.000535
	100-lb. bag	107.00	.0535
	Long ton	2,396.80	1.1984
Lump sugar.....	Pound	1.07	.000535
	4-oz. package	.268	.000134
	8-oz. package	.535	.000268
Brown sugar.....	Pound	.963	.000482
Powdered sugar.....	Pound	1.038	.000519
Invert sugar.....	Pound	.856	.000428
Invert sirup.....	Pound	.77	.000385

SUGAR, BEET AND CANE

Many products containing beet and cane sugar also employ other sweetening agents such as corn sirup, corn sugar, honey, molasses, etc. These conversion factors refer to beet and cane sugar content only, but since such a high degree of substitutability exists, they cannot be considered more than averages. The use of other sweetening agents is particularly important in the manufacture of candy. In 1942 beet and cane sugar represented only one-half of all sweetening agents used by the confectionery industry as a whole.

Table 2 - Factors relating to beet and cane sugar content of specified products

Product	Unit	Factors for obtaining		Remarks
		Pounds refined from units of product	Short tons raw from units of product	
	1	2	3	
<u>Bakery products</u>				
Biscuits - "C" or "Army".....	Pound 7-oz. package Short ton	-	.0000383 .0000168 .077	Use for canned biscuits and round biscuits in Navy "battle" ration
"K-1" a/.....	Pound 7-oz. package Short ton	-	.0000214 .0000094 .0428	Most requirements for these will probably be superseded by requirements for "K-1a"
"K-1a" a/.....	Pound 7-oz. package Short ton	-	.0000438 .0000192 .0876	
"K-2" a/.....	Pound 7-oz. package Short ton	-	.0000459 .0000201 .0918	
"K-3" a/.....	Pound 7-oz. package Short ton	-	.000037 .0000162 .0740	Sweet milk biscuit. Use for Red Cross malted milk biscuits and for "K-2 improved"

See footnotes at end of table.

SUGAR, BEET AND CANE

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining			Remarks
		Pounds refined from units of product	Short tons raw from units of product		
	1	2	3		
Bakery products - continued					
Biscuits - "K-4" a/.....	Pound 7-oz. package Short ton	- - -	.0000187 .00000818 .0374		"K-4" biscuits are sometimes referred to as "neutral" biscuits
"K-5"		None	None		Enriched soda cracker
Bread - White.....	Pound Short ton	.026 52.0	.0000139 .0278		
Whole wheat and unspecified.	Pound	.026	.0000139		
Raisin.....	Pound	.019	.0000102		
Rye.....		None	None		
Date nut.....	Pound	.030	.0000160		
Cake - Layer, with icing.....	Pound	.41	.000219		
Layer, without icing.....	Pound	.29	.000155		
Fruit.....	Pound	.142	.000076		
Unspecified or miscellaneous.	Pound	.35	.000187		
Cake doughnuts, plain.....	Pound	.14	.000075		
Cookies - Lean, for export.....	Pound Short ton Long ton	.291 582.0 651.84	.000156 .311 .349		
Medium, for domestic consumption.....	Pound Short ton	.346 692.0	.000185 .370		

See footnotes at end of table.

SUGAR, BEET AND CANE

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining			Remarks
		Pounds refined from units of product	Short tons raw from units of product		
	1	2	3		
<u>Bakery products - continued</u>					
Cookies - Fig bars.....	Pound	.475	.000254	Includes sugar in fig jam filling	
Ginger snaps.....	Pound	.289	.000155		
Wafers, vanilla, butter, etc.....	Pound	.330	.000177		
	Short ton	660.0	.354		
Crackers - Graham a/.....	Pound	-	.00011		
Whole wheat a/.....	Pound	-	.0000637		
Pies.....	Pound	.22	.00012		
Biscuits, crackers, and cookies, unspecified a/.....	Pound	-	.000065		
	Short ton	-	.13		
Hard bread, cabin bread, soda crackers, pretzels, pancake mix, and rolls.....	Pound	-	-	Omit. Sugar content negligible	
Baked goods, unspecified.....	Pound	.20	.000107	Estimated to contain equal proportions of fruit cake, rolls, pie, doughnuts, cake, and lean cookies	
<u>Mixes:</u>					
Doughnut mix - Cake type.....	Pound	.14	.000075		
For Red Cross.....	Pound	.204	.000109		

See footnotes at end of table.

SUGAR, BEET AND CANE

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining		Remarks
		Pounds refined from units of product	Short tons raw from units of product	
	1	2	3	
<u>Dairy products</u>				
Condensed milk, sweetened.....	Pound 48/14-oz. cans Long ton	.4231 17.7702 947.744	.000226 .00951 .507	
Ice cream.....	Pound Quart (1.175 lbs.) Gallon (4.7 lbs.)	.14 .1645 .658	.0000749 .0000880 .000352	
Ice cream mix, powder.....	Pound Long ton	.348 779.52	.000186 .417	
<u>Fruit products</u>				
Apple butter.....	Pound	.29	.000155	
Fruit squashes: Orange, combination grapefruit and lemon.....	Pound Gallon (11 lbs.) 12/32-oz. bottles (33 lbs.)	.40 4.40 13.20	.000214 .00235 .00706	Use as factors for OD purchase only
Lime, lemon.....	Pound Gallon (11 lbs.) 12/32-oz. bottles (33 lbs.)	.45 4.95 14.85	.000241 .00265 .00794	
Jellies, jams, preserves.....	Pound	.62	.000332	
Marmalade.....	Pound	.67	.000358	
Minced meat.....	Pound	-	.000145	30 percent brown sugar

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining		Remarks
		Pounds refined from units of product	Short tons raw from units of product	
	1	2	3	
<u>Confections</u>				
<u>Candy:</u>				
Chocolate bars, solid (milk or nut, <u>not</u> D bar).....	Pound 5-cent bar (1-1/3 oz.) 10-cent bar (2 1/4 oz.)	.44 .037 .089	.000235 .0000196 .0000477	
Chocolate-coated bars.....	Pound 5-cent bar (2 oz.)	.33 .041	.000177 .0000221	
Chocolate "D" bar.....	Pound 4-oz. bar	.364 .091	.000195 .0000487	
Chocolate bars (Red Cross - OD purchase).....	Pound 2-oz. bar 4-oz. bar	.40 .05 .10	.000214 .0000268 .0000535	
Sweetened chocolate bar (Army)...	Pound 1-oz. bar 2-oz. bar	.485 .061 .121	.000259 .000016 .000032	
Candy-coated chocolates (Red Cross commercial).....	Pound 4-oz. package	.60 .150	.000321 .0000802	
Hard candy.....	Pound 3/4 oz. 1 oz. 1-5/8 oz. 12 oz.	.60 .028 .038 .061 .450	.000321 .0000150 .0000201 .0000326 .000241	Includes fruit drops, cough drops, mint rolls, etc.

SUGAR, BEET AND CANE

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining		Remarks
		Pounds refined from units of product	Short tons raw from units of product	
		1	2	
<u>Confections - continued</u>				
Candy - continued: Miscellaneous candy, both chocolate and non-chocolate....	Pound 2 oz. 10 oz.	.45 .056 .281	.000241 .0000301 .000150	Use for all specified soft candies such as gum drops, caramels, as well as for all unspecified candy
Miscellaneous chocolate candy....	Pound 1-5/8 oz. 2 oz. 4 oz.	.37 .038 .046 .092	.000198 .0000201 .0000247 .0000495	Assuming that requirements consist of solid chocolate bars and chocolate-covered bars of the types sold commercially
Miscellaneous candy, non-chocolate.	Pound 1-3/4 oz. 2 oz.	.52 .057 .065	.000278 .0000304 .0000348	These factors are to be used for "other" candy when claimant also has a requirement for "chocolate" candy. This applies principally to the countries for which F.E.A. is claimant
Other:				
Candied fruit peel.....	Pound	.80	.000428	
Chewing gum - Stick gum.....	Pound	.68	.000364	
	Stick (.113 oz.)	.0048	.0000026	
	Package (5 sticks)	.024	.000013	
	Box (20 pkgs.)	.480	.000257	
Candy-coated.....	Pound	.68	.000364	
	Piece (=1/2 stick)	.0024	.0000013	
	Package (12 pieces)	.0288	.0000154	

SUGAR, BEET AND CANE

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining		Remarks
		Pounds refined from units of product	Short tons raw from units of product	
	1	2	3	
Confections - continued				
Other - continued:				
Breakfast cocoa.....		None	None	
Cocoa beverage powder.....	Pound 6-oz. tin 8-oz. tin	.52 .195 .260	.000278 .000104 .000139	Use for cocoa beverage component, Type I, of Army rations, also for instant, sweetened or soluble cocoa
Sweetened cooking chocolate.....	Pound	.50	.000268	
Butterscotch or marshmallow topping.....	Pound (12 lbs.) 6 #10 cans	.40 4.80 21.60	.000214 .00257 .0116	Total sugar content is approximately 58 percent, of which 25 to 50 percent may be dextrose solids
Dessert powders (custard or starch base): OD purchase.....	Pound	.40	.000214	Use for vanilla, butterscotch or chocolate pudding powder and for unspecified dessert powder
Military and commercial.....	Pound	.613	.000328	
Malted milk dextrose tablets, Type I, and dextrose tablets, flavored, Type II.....		None	None	
Lemon juice powder, synthetic....		None	None	

SUGAR, BEET AND CANE

Table 2 - Factors relating to beet and cane sugar content of specified products - continued

Product	Unit	Factors for obtaining		Remarks
		Pounds refined from units of product	Short tons raw from units of product	
	1	2	3	
Fountain sirups and soft drinks				
Chocolate sirup.....	Pound Quart Gallon (11.4 lbs.) 6 #10 cans	.58 1.65 6.61 29.75	.000310 .000883 .00354 .0159	
Clear fruit, cola, or other soft drink sirup.....	Pound Quart Gallon (11 lbs.)	.58 1.60 6.38	.000310 .000853 .00341	
Ginger ale (bottled).....	Pound 24/12-oz. bottles Gallon (8.7 lbs.)	.09 1.762 .783	.0000482 .000943 .000419	
Cola, fruit, or other soft drinks (bottled).....	Pound 24/7-oz. bottles 24/12-oz. bottles Gallon (8.7 lbs.)	.11 1.26 2.15 .957	.0000588 .000672 .00115 .000512	

a/ Products include refined sugar and invert sirup; factors relate to raw sugar equivalent of both.

OTHER SUGARS AND SIRUPS

Table 1 - Factors relating to net weights and sugar and solids content of specified products
(In pounds)

Product	Unit	Net content weight per unit	Total sugar solids content ^{a/}	Total solids content ^{a/}
	1	2	3	4
Refiners sirup.....	Pound	1.00	.60	.787
	#10 can (3 qts.)	8.795	5.277	6.922
	Gallon	11.725	7.035	9.228
Sugar cane sirup...	Pound	1.00	.660	.720
	#10 can (3 qts.)	8.125	5.3625	5.850
	Gallon	11.35	7.491	8.172
Edible molasses....	Pound	1.00	.6375	.787
	#10 can (3 qts.)	8.795	5.607	6.922
	Gallon	12.0	7.65	9.444
Sorgo sirup.....	Pound	1.00	.680	.755
	#10 can (3 qts.)	8.66	5.889	6.538
	Gallon	11.55	7.854	8.720
Maple sirup.....	Pound	1.00	.630	.650
	#10 can (3 qts.)	8.25	5.198	5.362
	Gallon	11.00	6.930	7.150
Honey.....	Pound	1.00	.800	.820
	#10 can (3 qts.)	8.92	7.136	7.314
	Gallon	11.90	9.520	9.758
Corn sirup.....	Pound	1.00	.5545	.793
	#10 can (3 qts.)	8.81	4.885	6.986
	Gallon	11.75	6.515	9.318
Corn sugar.....	Pound	1.00	.5945	.8495
	Short ton	2,000.00	1,139.0	1,699.0
	Long ton	2,240.00	1,331.68	1,902.88
Maple sugar.....	Pound	1.00	.87	.895
	Short ton	2,000.00	1,740.0	1,790.0
	Long ton	2,240.00	1,948.8	2,004.8

^{a/} At 17 $\frac{1}{2}$ ° C.

DRY EDIBLE BEANS

Table 1 - Factors relating to dry edible beans and products a/

Product	Factors for obtaining	
	Dry beans from product	Product from dry beans
	1	2
All dry beans <u>b/</u>	1.0	1.0
Canned baked beans - With pork.....	.25	4.00
Without pork..	.31	3.23
Canned lima beans.....	.389	2.57
Canned navy beans.....	.317	3.15
Canned kidney beans.....	.376	2.66
Canned dry beans, unspecified.....	.361	2.77
Canned bean soup.....	.192	5.21
Canned soup, unspecified <u>c/</u>0192	52.1
Canned meat and beans.....	.178	5.62
Canned meat and vegetable stew.....	.08	12.50
Dehydrated baked beans.....	1.13	.885
Dehydrated bean soup.....	1.10	.909
Dehydrated vegetable stew mix.....	.17	5.88
Dried bean flour.....	1.25	.80

a/ Based on raw bean moisture content of 17 percent.

b/ Including bayo, blackeye, haricot (or pinto), chick-peas (or garbanzos), lima, navy beans, pink California beans, red kidney, yelloweye, red small dry Mexican beans, etc.

c/ Estimated to contain 10 percent bean soup.

DRY EDIBLE PEAS

Table 1 - Factors relating to dry edible peas and products a/

Product	Factors for obtaining	
	Dry peas from product	Product from dry peas
	1	2
All dry whole peas <u>b/</u>	1.0	1.0
All dry split peas.....	1.22	.82
Canned pea soup.....	.186	5.38
Canned soups, unspecified <u>c/</u>0372	26.9
Soup concentrate.....)		
Dry soup powder.....)		
Dehydrated soup, unspecified. <u>d/</u>625	1.6
Soya mix.....)		
Dehydrated vegetable stew mix.....	.17	5.88
Dehydrated green pea soup.....	1.049	.953
Dehydrated yellow pea soup.....	1.096	.912
Dehydrated pea soup, unspecified...	1.072	.933
Dried pea flour.....	1.25	.8

a/ Based on raw pea moisture content of 14.5 percent.

b/ Including green or yellow whole peas, Alaskas, lentils, etc.

c/ Estimated to contain 20 percent pea soup.

d/ Estimated to contain 50 percent pea flour.

SOYBEANS AND SOYBEAN PRODUCTS

Table 1 - Factors relating to soybean content of specified products

Product	Factors for obtaining			
	Bushels of soybeans from pounds of product	Pounds of product from bushels of soybeans	Soybeans from product	Product from soybeans
	1	2	3	4
Soya sauce.....	.00833	120.0	.5	2.0
Worcestershire sauce.....	.00158	630.0	.095	10.5

Table 2 - Factors relating to soya flour, grits, and flakes content of specified products

Product	Factors for obtaining	
	Soya flour, grits, and flakes from product	Product from soya flour, grits, and flakes
	1	2
Porridge.....	.20	5.0
Dehydrated vegetable stew and mix..	.186	5.38
Dry soup powder Type I with yeast..	.25	4.0
Cheese-soya soup powder.....	.25	4.0
Dehydrated carrot-soya soup.....	.25	4.0
Potato and onion soya soup.....	.25	4.0
Chinese cabbage soup.....	.10	10.0
Tomato soya mix.....	.47	2.13
Cream of alfalfa or mixed green soya soup.....	.26	3.85
High protein spaghetti.....	.15	6.67
High protein paste or noodle mix...	.15	6.67
Dried cheese mix.....	.25	4.0
"X-1" biscuits.....	.165	6.06

PEANUTS AND PEANUT PRODUCTS

Table 1 - Miscellaneous factors

	<u>Factors</u>
<u>For obtaining:</u>	
Pounds of peanut butter from short tons of farmers' stock peanuts.....	1.096.5
Short tons of farmers' stock peanuts from pounds of peanut butter.....	.00091
Shelled edible peanuts from farmers' stock.....	.645
Farmers' stock from shelled edible peanuts.....	1.55
Cleaned unshelled stock from farmers' stock.....	.95
Farmers' stock from cleaned unshelled stock.....	1.05
Peanut butter from farmers' stock peanuts.....	.548
Farmers' stock peanuts from peanut butter.....	1.82
Peanut butter from shelled edible peanuts.....	.85
Shelled edible peanuts from peanut butter.....	1.18

Note: See "Oils and oilseeds" section for other peanut factors.

TREE NUTS

Table 1 - Relation between shelled and unshelled
and farm and retail weights

Commodity	Factors for obtaining			
	Shelled from unshelled	Unshelled from shelled	Farmers' stock from retail weight <u>a/</u>	Retail weight from farmers' stock <u>a/</u>
	1	2	3	4
Almonds.....	<u>b/</u> .40	2.50	1.11	.90
Brazil nuts.....	.50	2.00	-	-
Cashews.....	.22	4.55	-	-
Chestnuts.....	.84	1.19	-	-
Filberts.....	.45	2.22	1.11	.90
Pecans.....	.40	2.50	1.25	.80
Walnuts, English.....	.42	2.38	1.25	.80

a/ Unshelled basis.

b/ Weighted average of U.S. and imported supplies. For domestic only
use .45 and for imports only use .30.

FRUITS, FRESH

Table 1 - Relation between farm, wholesale, and retail weights

Commodity	Percent loss in weight <u>a/</u>		Factors for obtaining			
	From farm weight to sale by wholesaler	From sale by wholesaler to sale by retailer	Farm weight		Retail weight	
			From wholesale weight	From retail weight	From farm weight	From wholesale weight
	1	2	3	4	5	6
Apples.....	5	5	1.05	1.11	.90	.95
Apricots.....	4	5	1.04	1.10	.91	.95
Avocados.....	2	7	1.02	1.10	.91	.93
Bananas.....	4	4	1.04	1.09	.92	.96
Berries:						
Blackberries and dewberries.....	3	7	1.03	1.11	.90	.93
Blueberries and huckleberries.....	1	2	1.01	1.03	.97	.98
Currants.....	2	2	1.02	1.04	.96	.98
Gooseberries.....	2	2	1.02	1.04	.96	.98
Loganberries.....	3	7	1.03	1.11	.90	.93
Raspberries.....	3	8	1.03	1.12	.89	.92
Strawberries.....	3	8	1.03	1.12	.89	.92
Youngberries.....	3	7	1.03	1.11	.90	.93
Cherries - Sweet.....	5	6	1.05	1.12	.89	.94
Sour.....	1	6	1.01	1.07	.93	.94
Citrus:						
Grapefruit.....	2	3	1.02	1.05	.95	.97
Lemons.....	2	3	1.02	1.05	.95	.97
Limes.....	2	3	1.02	1.05	.95	.97
Oranges.....	2	3	1.02	1.05	.95	.97
Tangerines.....	4	5	1.04	1.10	.91	.95
Cranberries.....	2	2	1.02	1.04	.96	.98
Dates.....	2	2	1.02	1.04	.96	.98
Grapes - Concord type.....	5	6	1.05	1.12	.89	.94
European type <u>b/</u> ..	4	4	1.04	1.09	.92	.96
Melons:						
Cantaloupes <u>c/</u>	8	8	1.09	1.18	.85	.92
Watermelons.....	8	5	1.09	1.15	.87	.95
Nectarines.....	4	5	1.04	1.10	.91	.95
Peaches.....	5	6	1.05	1.12	.89	.94
Pears.....	5	5	1.05	1.11	.90	.95
Pineapple.....	8	8	1.09	1.18	.85	.92
Plums and prunes.....	5	6	1.05	1.12	.89	.94

See footnotes on following page.

FRUITS, FRESH

Table 1 - Relation between farm, wholesale, and retail weights - continued

- a/ These estimates were developed by an inter-departmental committee for use in converting requirements of claimants for fresh fruits to a farm weight basis, and may not be adaptable to other purposes. They take into consideration shrinkage and spoilage of reported harvested production to the time of sale at wholesale, and from the time of sale at wholesale to sale at retail to the consumer. Farm weight is defined as harvested production estimated by the Crop Reporting Board, B.A.E., and the shrinkage and spoilage estimates are for an average or usual season.
- b/ Includes such varieties as Malaga, Tokay, Emperor, etc.
- c/ Includes honeydews, honeyballs, Casaba melons, etc.

Table 2 - Net content weight of standard containers

Commodity	Container	Approximate inside dimensions in inches	Approximate net weight in pounds
	1	2	3
Apples.....	Bushel	-	48
	Box	10½x11½x18	44
	Barrel	-	140
Apricots.....	Bushel	-	48
Western.....	Crate	4½x16x16	22
Avocados:			
California.....	Box	3¾x13½x16	13
Florida.....	Box	4½x13½x16	12 - 15
Bananas.....	Bunch, 8-9 hands	-	45 - 65
Berries, frozen pack:			
Without sugar.....	50-gal. barrel	-	380
3 and 1 pack.....	50-gal. barrel	-	425
2 and 1 pack.....	50-gal. barrel	-	450
Blackberries.....	24-qt. crate	-	36
Cantaloupes.....	Standard 45 crate	12x12x22	60
Cherries:			
With stems.....	Bushel	-	56
Without stems.....	Bushel	-	64
	Flat box	3¾x11½x14	15
Cranberries.....	Barrel	-	100
	¼-bbl. box	9¾x10½x15	25
Dewberries.....	24-qt. crate	-	36
Figs, fresh.....	Box, single layer	1-7/8x11x16	6

FRUITS, FRESH

Table 2 - Net content weight of standard containers - continued

Commodity	Container	Approximate inside dimensions in inches	Approximate net weight in pounds
	1	2	3
Grapefruit:			
Florida.....	Standard box	12x12x24	80
California, other.....	Standard box	11½x11½x24	68
California, desert valley.	Standard box	11½x11½x24	65
Arizona desert.....	Standard box	11½x11½x24	65
Texas.....	Standard box	12x12x24	80
Grapes.....	Bushel	-	48
Eastern (Concord type)...	12-qt. basket	-	18
Western.....	Lug box	5¾x13½x16	28
	4-basket crate	4¾x16x16	20
	Keg	2,042 cubic inches	a/ 32
	Box, sawdust pack	7¾x15x18¾	34
	Juice lug	5¾x13½x16	36
Lemons, California.....	Box	9-7/8x13x25	79
Limes.....	Box	12x12x24	80
Olives.....	Lug box	5¾x13½x16	25 - 30
Oranges:			
Florida.....	Bruce box	12x12x24	90
	Standard box	12x12x24	90
California.....	Standard box	11½x11½x24	77
Peaches.....	Bushel	-	48
	Lug box	5¾x13½x16	20
	California peach box	4½x11½x16	18
Pears:			
California.....	Bushel	-	48
Other.....	Bushel	-	50
Western.....	Box	8½x11½x18	46
Pineapple.....	Crate	10½x12x33	70
Plums and prunes.....	½-bushel	-	28
	Bushel	-	56
	Crate	4½x16x16	20
	Suitcase lug	3¼x11x18	16
Quinces.....	Bushel	-	48
Raspberries, black.....	24-qt. crate	-	36
Raspberries, red.....	24-pt. crate	-	18
Strawberries.....	24-qt. crate	-	36
Tangerines, Florida.....	½-strap	9½x9½x19	45
Watermelons.....	Melon of average or medium size	-	25

a/ About 13 pounds of sawdust are required to pack 32 pounds of grapes in a keg, thus making the total weight about 45 pounds.

FRUITS (AND JUICES), CANNED

Table 1 - Relation between farm and processed weights

Commodity	Factors for obtaining					
	Pounds farm weight		Cases canned per ton fresh			Cases 24/2½'s from pounds canned a/
	From pounds canned	From cases 24/2½'s	24/2½'s	24/2's	6/10's	
	1	2	3	4	5	
Canned fruits:						
Apples.....	1.709	66.667	30.0	43.5	33.0	.025641
Apple butter.....	1.443	71.429	28.0	41.0	30.5	.020202
Applesauce.....	1.352	58.824	34.0	49.0	37.0	.022989
Apricots.....	.808	36.364	55.0	80.0	60.0	.022222
Berries.....	.766	33.333	60.0	87.0	65.0	.022989
Blackberries.....	.742	32.258	62.0	90.0	67.5	.022989
Blueberries.....	.766	33.333	60.0	87.0	65.0	.022989
Gooseberries.....	.707	30.769	65.0	94.0	71.0	.022989
Loganberries.....	.717	32.258	62.0	90.0	67.5	.022222
Raspberries.....	.717	32.258	62.0	90.0	67.5	.022222
Strawberries.....	.889	40.000	50.0	72.5	54.0	.022222
Youngberries.....	.742	32.258	62.0	90.0	67.5	.022989
Cherries - Sour pitted.....	1.069	46.512	43.0	62.0	47.0	.022989
Sweet pitted.....	1.022	44.444	45.0	65.0	49.0	.022989
Sweet unpitted....	.717	32.258	62.0	90.0	67.5	.022222
Citrus salad.....	2.222	100.000	20.0	29.0	22.0	.022222
Cranberries.....	.379	18.182	110.0	159.5	120.0	.020833
Figs.....	.741	33.333	60.0	87.0	65.0	.022222
Fruit cocktail.....	1.058	47.619	42.0	61.0	46.0	.022222
Fruit salad.....	1.034	46.512	43.0	62.0	47.0	.022222
Grapes.....	.741	33.333	60.0	87.0	65.0	.022222
Olives.....	1.140	30.769	65.0	94.0	71.0	.037037
Peaches - Cling.....	1.045	45.455	44.0	64.0	48.0	.022989
Freestone.....	1.121	48.780	41.0	59.5	45.0	.022989
Pears.....	1.210	52.632	38.0	55.0	41.0	.022989
Pineapple.....	1.709	76.923	26.0	38.0	28.0	.022222
Plums.....	.717	32.258	62.0	90.0	67.5	.022222
Prunes.....	.741	33.333	60.0	87.0	65.0	.022222
Canned juices:						
Apple.....	1.606	66.667	30.0	43.5	147.0	.024096
Grape.....	1.667	66.667	30.0	43.5	147.0	.025
Nectars.....	1.316	52.632	38.0	55.0	186.0	.025
Pineapple.....	1.721	71.429	28.0	40.5	137.0	.024096
Prune b/.....	1.111	44.444	45.0	65.0	220.5	.025

See footnotes at end of table.

FRUITS (AND JUICES), CANNED

Table 1 - Relation between farm and processed weights - continued

Commodity	Factors for obtaining					
	Pounds farm weight		Cases canned per ton fresh			Cases 24/2's from pounds canned a/
	From pounds canned	From cases 24/2's	24/2½'s	24/2's	Gallons	
	1	2	3	4	5	6
Canned citrus:						
Grapefruit segments.....	1.961	58.824	23.5	34.0	-	.033333
Grapefruit juice.....	2.856	83.333	16.5	24.0	82.0	.034270
Orange juice.....	2.742	80.000	17.0	25.0	85.0	.034270
Combination juice.....	2.742	80.000	17.0	25.0	83.0	.034270
Lemon and lime juice.....	3.115	90.909	15.0	22.0	75.0	.034270

(1 case of 24/2's equals .69 case of 24/2½'s or 3.4 gallons)

(1 case of 24/2½'s equals 1.45 cases of 24/2's or 4.9 gallons)

Commodity	Pounds farm weight from gallons concentrated	Gallons concentrated from tons farm weight	Ratio of gallons single strength to gallons concentrated	Pounds single strength from pounds concentrated	Net weight per gallon concentrated (pounds)
	1	2	3	4	5
Canned concentrated juices:					
Grapefruit.....	173.91	11.5	7:1	5.41	11
Lemon.....	160.00	12.5	6:1	5.00	10
Orange.....	153.85	13.0	7:1	5.52	11

(1 case of citrus squash (12/32-oz. bottles) weighs 33 pounds)

a/ Most of these factors are reciprocals of net weights shown in table 2.

b/ Factors apply to dried fruit equivalents.

Additional factors:

Apple butter - Yield is 450 pounds per cwt. of dried chops or 1,400 pounds per ton fresh apples.

Apple vinegar - Yield is 170 gallons per ton.

Apple cider and juice - Yield is 150 gallons per ton or 3½ gallons per bushel.

It is estimated that one-third of the weight of apples entering canneries is offal (cannery trimmings). Generally about one-half of offal is actually used for vinegar and cider. Yield from offal is lower than from fresh apples.

FRUITS (AND JUICES), CANNED

Table 2 - Net content weights of standard cases a/
(In pounds per case)

Commodity	Grade	48/1's tall	24/30's	24/2's	24/2½'s	6/10's
		1	2	3	4	5
Canned fruits and juices -						
Average.....	-	-	-	-	b/43.50	b/39.75
Canned fruit - Average...	-	-	-	-	45.00	-
Apples.....	Standard	-	-	27.00	39.00	36.00
	Choice	-	-	-	-	35.60
Apple butter.....	Standard	54.00	27.00	33.00	49.50	45.00
Apple sauce.....	Standard	48.00	24.00	30.00	43.50	40.125
	Choice	-	-	-	43.50	40.10
Apricots.....	Standard	48.00	-	30.00	43.50	39.75
	Choice	48.00	-	30.00	45.00	40.50
Berries (all).....	Standard	48.00	24.00	30.00	43.50	39.375
	Choice	48.00	24.00	30.00	43.50	39.75
Cherries - Unpitted....	Standard	48.00	-	30.00	43.50	39.75
	Choice	48.00	-	30.00	45.00	40.50
Pitted.....	Standard	48.00	24.00	30.00	43.50	39.375
	Choice	48.00	24.00	30.00	43.50	40.125
Cranberry sauce.....	Standard	54.00	-	33.00	48.00	43.875
Figs.....	Standard	-	-	-	43.50	-
	Choice	51.00	-	30.00	45.00	42.00
Fruit cocktail.....	Fancy	51.00	-	31.50	45.00	41.25
	Choice	48.00	-	30.00	45.00	40.50
Fruit for salad.....	Fancy	51.00	-	31.50	45.00	41.25
	Choice	48.00	-	30.00	45.00	40.50
Grapefruit segments c/. Standard		-	-	30.00	-	39.375
Grapefruit and orange segments mixed.....	Standard	-	-	30.00	-	-
Grapes.....	Standard	48.00	-	30.00	43.50	39.75
	Choice	48.00	-	30.00	45.00	40.50
Jams and preserves.....	Standard	63.00	-	36.00	55.50	51.00
Jelly.....	Standard	-	-	36.00	55.50	50.25
Olives, drained weight.	Standard	-	-	-	27.00	24.75
Peaches.....	Standard	48.00	24.00	30.00	43.50	39.75
	Choice	48.00	24.00	30.00	43.50	40.50
Pears.....	Standard	48.00	24.00	30.00	43.50	39.375
	Choice	48.00	24.00	30.00	43.50	39.375
Pineapple, Hawaiian....	Standard	-	-	30.00	45.00	40.50
	Choice	-	-	-	45.00	40.50
Plums.....	Standard	48.00	24.00	30.00	43.50	39.75
	Choice	48.00	24.00	30.00	45.00	40.50
Prunes, canned fresh...	Standard	48.00	24.00	30.00	43.50	39.75
	Choice	48.00	24.00	30.00	45.00	40.50

See footnotes at end of table.

FRUITS (AND JUICES), CANNED

Table 2 - Net content weights of standard cases a/ - continued
(In pounds per case)

Commodity	Grade	48/1's tall	24/303	24/2's	24/2½'s	6/10's
		1	2	3	4	5
Canned fruits and juices - continued:						
Canned juices - Average..	-	-	-	-	b/42.00	-
Apple.....	-	-	-	30.00	41.50	-
Combination citrus.....	-	-	-	29.18	42.00	-
Grape.....	-	-	-	30.00	40.00	-
Grapefruit.....	-	-	-	29.18	41.50	-
Lemon and lime.....	-	-	-	29.18	40.00	-
Nectars.....	-	-	-	30.00	40.00	-
Orange.....	-	-	-	29.18	42.50	-
Pineapple.....	-	-	-	30.00	41.50	-
Prune.....	-	-	-	30.00	40.00	-

(Average weight of 1 gallon fruit juice is 8.5 pounds)

a/ National Cannery Association - Label Weights of Canned Foods, 1941.

b/ These figures are used only in obtaining overall figures.

c/ Additional weights - 12/3 cyl., 37.50 pounds
12/5's, 42.75 pounds.

FRUITS, DEHYDRATED

Table 1 - Relation between farm and processed weights

Commodity	Factors for obtaining	
	Farm weight from dehydrated weight	Dehydrated weight from farm weight
	1	2
Apple nuggets.....	10.00	.10
Bananas.....	6.45	.155
Cherries - Unpitted.....	3.70	.27
Sweet, pitted.....	4.76	.21
Cranberries.....	9.00	.11
Loganberries.....	6.06	.165
Raspberries.....	5.56	.18
Rhubarb.....	22.22	.045

FRUITS, DRIED

Table 1 - Relation between farm and processed weights

Commodity	Factors for obtaining		
	Farm weight from natural- condition weight	Farm weight from packed- processed weight	Packed- processed weight from natural- condition weight
	1	2	3
Apples.....	8.00	8.00	1.00
Apricots.....	5.50	5.14	1.07
Dates.....	1.00	1.00	1.00
Figs.....	3.00	3.00	1.00
Peaches - Cling.....	7.50	7.01	1.07
Freestone.....	6.50	6.07	1.07
All, average.....	7.00	6.26	1.07
Pears.....	5.50	5.34	1.03
Prunes - California.....	2.50	2.43	1.03
Pacific Northwest.....	4.00	3.40	1.03
All, average.....	2.60	2.52	1.03
Raisins - Thompson and Sultanias..	4.00	4.35	.80
Muscat.....	4.00	4.37	.93
All, average.....	4.00	4.35	.92

Table 2 - Dried fruit content of specified products

Commodity	Factors for obtaining dried fruit content				
	Raisins	Prunes	Apples	Peaches	Apricots
	1	2	3	4	5
Fruit bar.....	.46	.25	.05	.14	.10
Minced meat.....	.31	0	.20	0	0
Pemmican.....	.30	0	.05	0	0

FRUITS, FROZEN

Table 1 - Relation between farm and processed weights

Commodity	Percentage loss in weight of fruit during processing	Factors for obtaining		Approximate fruit-to- sugar ratio
		Farm weight from frozen weight a/	Frozen weight from farm weight a/	
		1	2	
Apples.....	50	1.67	.60	5:1
Apricots.....	22	.96	1.04	3:1
Blackberries.....	5	1.05	.95	0 or 4:1
Cherries - Red sour pitted..	25	1.06	.94	4:1
Sweet.....	16	.95	1.05	4:1
Currants.....	5	1.05	.95	0
Gooseberries.....	8	1.09	.92	0
Grapes.....	15	1.18	.85	0
Huckleberries.....	11	1.12	.89	0
Peaches.....	33	1.12	.89	3:1
Pineapple.....	50	1.60	.625	4:1
Prunes - With pits.....	4	1.04	.96	0 or 4:1
Without pits.....	15	1.18	.85	0 or 4:1
Strawberries - With stems...	12	.85	1.17	3:1
Hulled.....	7	.81	1.24	3:1
Youngberries and dewberries.	5	1.05	.95	0 or 4:1

a/ Frozen weight is weight of frozen commodity plus sugar content, except that factors for blackberries, prunes, and youngberries are based on zero sugar content.

VEGETABLES, FRESH

Table 1 - Relation between farm, wholesale, and retail weights a/

Commodity	Percent loss in weight		Factors for obtaining			
	From farm weight to sale by wholesaler	From sale by wholesaler to sale by retailer	Farm weight		Retail weight	
			From wholesale weight	From retail weight	From farm weight	From wholesale weight
	1	2	3	4	5	6
Potatoes <u>b/</u>	12	3	1.14	1.18	.85	.97
Onions*, dry.....	10	5	1.11	1.16	.86	.95
Sweetpotatoes <u>b/</u>	25	6	1.33	1.43	.70	.94
Tomatoes.....	15	12	1.18	1.33	.75	.88
Leafy, green, and yellow vegetables:						
Asparagus.....	5	4	1.05	1.10	.91	.96
Beans - Lima.....	5	3	1.05	1.09	.92	.97
Snap.....	5	6	1.05	1.12	.89	.94
Broccoli.....	7	6	1.08	1.15	.87	.94
Brussels sprouts.....	7	6	1.08	1.15	.87	.94
Cabbage.....	10	6	1.11	1.18	.85	.94
Carrots.....	7	3	1.08	1.11	.90	.97
Celery cabbage.....	7	6	1.08	1.15	.87	.94
Collards.....	10	10	1.11	1.23	.81	.90
Endive.....	10	10	1.11	1.23	.81	.90
Escarole.....	10	10	1.11	1.23	.81	.90
Greens (not elsewhere specified).....	10	10	1.11	1.23	.81	.90
Kale.....	10	10	1.11	1.23	.81	.90
Lettuce, all varieties.	10	10	1.11	1.23	.81	.90
Mustard greens.....	10	10	1.11	1.23	.81	.90
Okra.....	5	4	1.04	1.09	.92	.96
Parsley.....	10	10	1.11	1.23	.81	.90
Peas.....	2	3	1.02	1.05	.95	.97
Peppers, green.....	6	7	1.06	1.15	.87	.93
Pumpkin.....	5	5	1.05	1.11	.90	.95
Radishes.....	5	6	1.05	1.12	.89	.94
Spinach.....	10	10	1.11	1.23	.81	.90
Squash.....	5	5	1.05	1.11	.90	.95
Swiss chard.....	10	10	1.11	1.23	.81	.90

See footnotes at end of table.

VEGETABLES, FRESH

Table 1 - Relation between farm, wholesale, and retail weights a/ - continued

Commodity	Percent loss in weight		Factors for obtaining			
	From farm weight to sale by wholesaler	From sale by wholesaler to sale by retailer	Farm weight		Retail weight	
			From wholesale weight	From retail weight	From farm weight	From wholesale weight
	1	2	3	4	5	6
Other than leafy, green and yellow vegetables:						
Artichokes.....	5	5	1.05	1.11	.90	.95
Beets.....	7	3	1.08	1.11	.90	.97
Celery.....	10	5	1.11	1.16	.86	.95
Cauliflower.....	7	7	1.08	1.16	.86	.93
Corn.....	5	10	1.05	1.16	.86	.90
Cucumbers.....	5	10	1.05	1.16	.86	.90
Eggplant.....	5	8	1.05	1.15	.87	.92
Garlic.....	15	5	1.18	1.23	.81	.95
Horseradish.....	7	3	1.08	1.11	.90	.97
Leeks.....	5	5	1.05	1.11	.90	.95
Onions, green.....	5	5	1.05	1.11	.90	.95
Parsnips.....	7	4	1.08	1.12	.89	.96
Rhubarb.....	10	10	1.11	1.23	.81	.90
Rutabagas.....	7	3	1.08	1.11	.90	.97
Salsify.....	8	5	1.09	1.15	.87	.95
Scallions.....	5	5	1.05	1.11	.90	.95
Turnips.....	8	4	1.09	1.14	.88	.96

a/ These estimates were developed by an inter-departmental committee for use in converting requirements of claimants for commercially produced fresh vegetables to a farm weight basis, and may not be adaptable to other purposes. They take into consideration shrinkage and spoilage of reported harvested production to the time of sale at wholesale, and from the time of sale at wholesale to sale at retail to the consumer. Farm weight is defined as the weight of production reported by the Crop Reporting Board, B.A.E., and the shrinkage and spoilage estimates are for an average or usual season.

b/ Factors for potatoes and sweetpotatoes are based on harvested production (i.e., including farm losses due to natural causes and quantities fed to livestock).

VEGETABLES, FRESH

Table 2 - Net content weight of standard containers

Commodity	Container	Approximate net weight in pounds
	1	2
Artichokes - Globe.....	Box <u>a</u> /	40
Jerusalem.....	Bushel	50
Asparagus.....	Crate, 1 doz. 2-lb. bunches	24
Beans - Lima, unshelled.....	Bushel	32
Snap.....	Bushel	30
Beets - Bunched.....	Western crate <u>b</u> /	70
Without tops.....	Bushel	52
Cabbage.....	1½-bu. hamper	<u>c</u> / 45 - 50
	Western crate <u>b</u> /	80
Carrots - Bunched.....	Western crate <u>b</u> /	75
Without tops.....	Bushel	50
Cauliflower.....	1½-bu. crate	37
Celery.....	½-crate <u>d</u> /	65
Corn, green, sweet.....	Bushel	35
Cucumbers.....	Bushel	48
Eggplant.....	Bushel	33
Escarole.....	1½-bu. hamper	37
Horseradish roots.....	Bushel	35
	Barrel	100
Kale.....	Bushel	18
Lettuce.....	Western crate <u>b</u> /	70
Onions, dry.....	Sack	50
	Sack	100
	Bushel, late	57
	Bushel, early	50
Onions, green, bunched.....	Crate <u>b</u> /	50 - 55
Parsnips.....	Bushel	50
Peas, green, unshelled.....	Bushel	30
Peppers.....	Bushel	25
Potatoes.....	Bushel	60
	Barrel	165
Rutabagas.....	Bushel	56
Shallots.....	Bushel	25
Spinach.....	Bushel	18
Sweetpotatoes.....	Bushel	<u>e</u> / 55
Tomatoes.....	Bushel	53
	Lug box <u>f</u> /	<u>c</u> / 32
Turnips - Bunched.....	Crate <u>b</u> /	60 - 80
Without tops.....	Bushel	54

See footnotes on following page.

VEGETABLES, FRESH

Table 2 - Net content weight of standard containers - continued

- a/ Approximate inside dimensions, 9-3/4x11x20-5/8 inches.
b/ Approximate inside dimensions, 13x18x21-5/8 inches.
c/ See Section B for billing weight used by Office of Distribution.
d/ Approximate inside dimensions, 23x11x20-5/8 inches.
e/ Indicates the usual weight of a bushel of sweet potatoes when harvested.
 Much weight may be lost in curing or drying, and the net weight when sold in the terminal market may be much less than 55 pounds. See Section B for billing weight used by Office of Distribution.
f/ Approximate inside dimensions, 5-3/4x13-1/2x16-1/8 inches.

Table 3 - Average yield per acre a/

Commodity	Unit	10-year average 1932-41	1942	1943
	1	2	3	4
Artichokes.....	40-lb. boxes	97	90	95
Asparagus:				
Market <u>b/</u>	24-lb. crates	92	107	106
Processing (California)..	Short tons	1.11	1.07	1.09
Beans, green lima:				
Market.....	32-lb. bushels	63	70	63
Processing.....	Short tons	.58	.57	.44
Beans, snap:				
Market.....	30-lb. bushels	86	104	97
Processing.....	Short tons	1.62	1.73	1.65
Beets:				
Market.....	52-lb. bushels	181	187	179
Processing.....	Short tons	6.08	7.88	7.87
Cabbage:				
Market.....	Short tons	6.55	7.51	6.46
For kraut.....	Short tons	8.02	10.75	7.44
Carrots <u>b/</u>	50-lb. bushels	290	333	322
Cauliflower.....	37-lb. crates	268	294	286
Celery.....	65-lb. crates	399	427	411
Corn, sweet:				
Market <u>c/</u>	Ears	4,913	5,308	5,156
Processing.....	Short tons	2.21	2.64	2.28
Cucumbers:				
Market.....	48-lb. bushels	101	112	110
Processing.....	48-lb. bushels	65	77	73
Eggplant.....	33-lb. bushels	225	228	223

See footnotes as end of table.

VEGETABLES, FRESH

Table 3 - Average yield per acre a/ - continued

Commodity	Unit	10-year average 1932-41	1942	1943
	1	2	3	4
Escarole.....	37-lb. hampers	457	400	350
Garlic.....	100-lb. sacks	37.7	45.0	39.1
Kale.....	18-lb. bushels	389	275	445
Lettuce.....	70-lb. crates	132	150	176
Onions.....	100-lb. sacks	119	140	136
Peas, green:				
Market.....	30-lb. bushels	80	88	97
Processing.....	Short tons	.78	.98	.93
Peppers, green.....	25-lb. bushels	227	230	203
Pimentos:				
Processing.....	Short tons	1.32	1.28	.96
Potatoes.....	60-lb. bushels	116.9	136.9	139.9
Shallots.....	25-lb. bushels	<u>d/</u> 115	131	90
Spinach:				
Market <u>b/</u>	18-lb. bushels	214	211	201
Processing.....	Short tons	2.68	2.47	2.10
Sweetpotatoes.....	55-lb. bushels	83.2	92.4	81.7
Tomatoes:				
Market.....	53-lb. bushels	115	126	119
Processing.....	Short tons	4.64	5.27	4.80

a/ For latest estimates, consult Commercial Truck Crops and Crop Production published by the Bureau of Agricultural Economics.

b/ Estimates include undetermined quantities of production used for processing.

c/ Estimates for New Jersey, New York, and Pennsylvania, only.

d/ Short-time average.

VEGETABLES, CANNED

Table 1 - Relation between farm and processed weights

Commodity	Factors for obtaining						
	Pounds farm weight		Pounds canned			Cases of 24/2's	
	From pounds canned	From cases of 24/2's	From pounds farm weight	From #2 cans	From cases of 24/2's	From pounds canned	From tons farm weight
	1	2	3	4	5	6	7
				Lbs. Ozs.			
Asparagus.....	1.462	41.667	.684	1 3	28.50	.035088	48.0
Beans - Lima <u>a</u> /.....	.702	21.053	1.425	1 4	30.00	.033333	95.0
Snap (green and wax).. <u>a</u> /.....	.739	21.053	1.354	1 3	28.50	.035088	95.0
Beets.....	1.212	36.364	.825	1 4	30.00	.033333	55.0
Carrots.....	1.212	36.364	.825	1 4	30.00	.033333	55.0
Corn - Cream style.. Whole grain.. <u>a</u> /.....	2.424 3.333	72.727 100.000	.413 .300	1 4 1 4	30.00 30.00	.033333 .033333	27.5 20.0
Peas <u>a</u> /.....	.702	21.053	1.425	1 4	30.00	.033333	95.0
Pickles.....	.980	29.412	1.020	1 4	<u>b</u> / 30.00	.033333	68.0
Potatoes <u>c</u> /.....	1.481	33.333	.675	15 4	22.50	.044444	60.0
Pumpkin and squash.. <u>a</u> /.....	2.151 1.300	64.516 37.037	.465 .770	1 4 1 3	30.00 28.50	.033333 .035088	31.0 54.0
Sauerkraut.....	.926	25.000	1.080	1 2	27.00	.037037	80.0
Spinach.....	1.114	31.746	.898	1 3	28.50	.035088	63.0
Sweetpotatoes <u>d</u> /.....	2.005	57.143	.499	1 3	28.50	.035088	35.0
Tomatoes.....	3.451	111.111	.290	1 5.5	<u>e</u> / 32.20	.031056	18.0
Tomato catsup.....	1.543	41.667	.648	1 2	27.00	.037037	48.0
Tomato juice.....	5.274	166.667	.190	1 5.1	<u>f</u> / 31.60	.031646	12.0
Tomato paste.....							
Tomato puree and pulp.....	1.851	54.054	.540	1 3.5	<u>g</u> / 29.20	.034247	37.0
Tomato sauce.....	1.802	54.054	.555	1 4	30.00	.033333	37.0

a/ Shelled basis.

b/ Approximately 7 gallons of pickles are obtained from 1 bushel of cucumbers.

c/ Drained weight.

d/ Weighted average of the solid, syrup, and vacuum packed sweetpotatoes.

e/ Average of tomato catsup containing 25 percent and 33 percent solids.

f/ Average of tomato paste containing 25 percent and 33 percent salt-free solids.

g/ Average of tomato puree containing 8.37 percent and 12.0 percent solids.

VEGETABLES, CANNED

Table 2 - Net content weights of standard cases a/
(In pounds per case)

Commodity	48/1 picnic's	48/1 tall's	24/303's	24/2's	24/2½'s	6/10's
	1	2	3	4	5	6
Asparagus.....	31.5	48.0	24.00	28.5	42.0	38.625
Cut stalks.....	30.0	46.5	23.25	28.5	42.0	37.875
Beans - Green and wax.....	30.0	46.5	23.25	28.5	42.0	37.875
Kidney.....	33.0	48.0	24.00	30.0	45.0	40.500
Lima.....	31.5	48.0	24.00	30.0	-	39.375
Oven-baked.....	33.0	-	-	31.5	46.5	41.250
With pork or sauce...	33.0	-	-	31.5	46.5	41.250
Beets.....	31.5	48.0	24.00	30.0	42.0	39.000
Brussels sprouts.....	30.0	46.5	23.25	28.5	40.5	37.125
Cabbage.....	30.0	46.5	23.25	28.5	40.5	37.125
Carrots.....	31.5	48.0	24.00	30.0	42.0	39.000
Cauliflower.....	30.0	46.5	23.25	28.5	40.5	37.500
Corn - Cream style.....	33.0	48.0	24.00	30.0	-	39.750
Whole grain.....	33.0	48.0	24.00	30.0	-	39.750
Vacuum.....	-	-	-	b/ 12.9	-	-
Hominy.....	-	-	-	30.0	43.5	39.375
Mushrooms.....	-	-	-	-	42.0	38.625
Okra.....	30.0	46.5	23.25	28.5	40.5	37.125
Okra and tomatoes.....	30.0	46.5	23.25	28.5	42.0	37.875
Onions.....	30.0	46.5	23.25	28.5	-	37.875
Parsnips.....	31.5	48.0	24.00	30.0	42.0	39.000
Peas.....	31.5	48.0	24.00	30.0	-	39.375
Peas and carrots.....	31.5	48.0	24.00	30.0	-	39.375
Potatoes.....	-	-	-	c/ 22.5	c/ 30.0	c/ 28.125
Pumpkin.....	-	-	-	30.0	43.5	39.750
Rhubarb - Sirup pack.....	-	-	-	30.0	43.5	39.375
Water pack.....	-	-	-	27.0	40.5	36.375
Sauerkraut.....	30.0	-	-	28.5	40.5	37.125
Juice.....	-	-	-	27.0	39.0	36.000
Spinach.....	30.0	45.0	22.50	27.0	40.5	36.750
Squash.....	-	-	-	30.0	43.5	39.750
Succotash.....	33.0	48.0	24.00	30.0	-	40.500
Sweetpotatoes - Dry pack.....	-	-	-	28.5	43.5	38.250
Sirup pack...	-	-	-	d/ 30.0	-	-
Vacuum pack..	-	-	-	d/ 27.0	-	-
Tomatoes.....	30.0	46.5	24.00	28.5	42.0	38.250
Tomato catsup - 25% solids...	33.0	51.0	25.50	31.5	45.0	41.625
33% solids...	34.5	54.0	27.00	33.0	48.0	43.125
Tomato juice.....	28.5	45.0	22.50	27.0	39.0	36.000

See footnotes at end of table.

VEGETABLES, CANNED

Table 2 - Net content weights of standard cases a/ - continued
(In pounds per case)

Commodity	48/1 picnic's	48/1 tall's	24/303's	24/2's	24/2½'s	6/10's
	1	2	3	4	5	6
Tomato paste:						
25% salt-free solids.....	-	-	-	-	45.0	41.625
33% salt-free solids.....	-	-	-	-	46.5	42.750
Tomato puree:						
8.37% solids.....	31.5	-	-	28.5	-	39.000
12.00% solids.....	31.5	-	-	30.0	-	39.375
Tomato sauce.....	31.5	-	-	<u>d/</u> 30.0	-	<u>d/</u> 39.375
Vegetable juices.....	-	43.9	22.50	27.0	-	36.000
Vegetables - Mixed.....	31.5	48.0	24.00	30.0	-	39.000
For salads.....	31.5	48.0	24.00	30.0	-	39.000
Miscellaneous:						
Soup, concentrated:						
Tomato.....	31.5	48.0	24.00	-	-	39.375
Vegetable.....	33.0	48.0	24.00	-	-	40.125
Soup, ready to serve.....	28.5	45.0	22.50	-	-	36.000

a/ National Cannery Association - Label Weights of Canned Foods, 1941. Where the net weight of a case of specified canned vegetables is not indicated in the table, it can be estimated by applying the average conversion factors which appear on page i of the appendix.

b/ Estimate based on the net weight of a case of 24 #2 vacuum cans.

c/ Drained weight.

d/ Estimated by the National Cannery Association.

VEGETABLES, DEHYDRATED

Table 1 - Relation between farm and processed weights a/

Commodity	Average moisture content of dehydrated product (percent)	Average trimming and peeling loss (percent)	Factors for obtaining	
			Dehydrated weight from farm weight	Farm weight from dehydrated weight
	1	2	3	4
Beans, green.....	5.0	10.5	.100	10
Beets.....	5.0	30.0	.071	14
Cabbage.....	4.0	26.0	.050	20
Carrots.....	5.0	25.0	.083	12
Celery.....	5.0	30.0	.050	20
Corn.....	7.5	62.5	.100	10
Garlic.....	4.0	-	.250	4
Greens.....	4.0	18.0	.063	16
Onions.....	4.0	12.0	.100	10
Parsnips.....	5.0	20.5	.167	6
Peas, green.....	7.5	42.5	.111	9
Potatoes.....	7.0	21.0	.100	10
Pumpkin.....	5.0	27.5	.050	20
Rutabagas.....	5.0	11.5	.063	16
Sweetpotatoes.....	7.0	27.5	.143	7
Tomatoes.....	4.0	-	.071	14
Tomato juice cocktail..	4.0	-	.071	14

a/ These factors, although representing the best data currently available, are subject to change, due primarily to the fact that: (1) commercial dehydration by the application of controlled artificial heat is a relatively new method of preserving fresh vegetables and is undergoing constant improvement, and (2) yield is dependent upon the quality of the unprepared fresh product.

VEGETABLES, FROZEN

Table 1 - Relation between farm and processed weights a/

Commodity	Average trimming and peeling loss (percent)	Factors for obtaining	
		Farm weight from frozen weight	Frozen weight from farm weight
	1	2	3
Asparagus.....	54	2.174	.46
Beans - Green.....	25	1.333	.75
Lima, hulled.....	10	1.111	.90
Lima, unhulled....	63	2.703	.37
Broccoli.....	45	1.818	.55
Brussels sprouts.....	45	1.818	.55
Cauliflower.....	70	3.333	.30
Corn, cut.....	70	3.333	.30
Carrots.....	50	2.000	.50
Peas - Hulled.....	10	1.111	.90
Unhulled.....	60	2.500	.40
Rhubarb.....	15	1.176	.85
Spinach.....	45	1.818	.55
Squash.....	35	1.538	.65

a/ These factors, although representing the best data currently available, are subject to change, due primarily to the fact that
 (1) commercial freezing is a relatively new method of preserving fresh vegetables and is undergoing constant improvement, and
 (2) yield is dependent upon the quality of the unprepared fresh product.

WHEAT AND WHEAT PRODUCTS

Table 1 - Relation between whole grain and processed wheat

Commodity	Unit	Factors for obtaining	
		Bushels of wheat from units of commodity	Pounds of commodity from units of wheat
	1	2	3
Wheat, whole grain, or cracked.	Pound	.01667	1.0
	Bushel	1.000	60.0
	Barrel	3.267	-
	Short ton	33.33	2,000.0
	Long ton	37.33	2,240.0
Flour, white.....	Pound	.02347	.7100
	100-lb. sack	2.347	71.00
	Bushel	1.408	42.60
	Barrel	4.601	139.2
	Short ton	46.95	1,420.0
	Long ton	52.58	1,590.4
Flour, whole or cracked wheat.	Pound	.01701	.9800
	100-lb. sack	1.701	98.00
	Bushel	1.020	58.80
	Barrel	3.333	192.1
	Short ton	34.01	1,960.0
	Long ton	38.10	2,195.2
Semolina.....	Pound	.02382	.7000
	100-lb. sack	2.382	70.00
	Bushel	1.429	42.00
	Barrel	4.667	137.2
	Short ton	47.62	1,400.0
	Long ton	53.33	1,568.0
Wheat meal or whole wheat meal.....	Pound	.01684	.9900
	100-lb. sack	1.684	99.00
	Bushel	1.010	59.40
	Barrel	3.300	194.04
	Short ton	33.67	1,980.0
	Long ton	37.71	2,217.6

WHEAT AND WHEAT PRODUCTS

Table 2 - Factors relating to wheat and white flour content of specified products a/

Product	Factors for obtaining			
	Bushels of wheat from pounds of product	Pounds of product from bushels of wheat	White flour from product	Product from white flour
	1	2	3	4
Alimentary pastes				
Macaroni, spaghetti, plain noodles.	.0246	40.6	1.05	.952
High protein spaghetti, paste, or noodle mix.....	.01977	50.58	.83	1.20
Egg noodles.....	.0222	45.0	.945	1.06
Canned spaghetti and meat balls..	.00530	189.0	.04	25.0
Baked goods				
Breads:				
Plain white.....	.01528	65.44	.651	1.54
Whole wheat.....	.01042	95.97	-	-
Cracked wheat.....	.01254	79.74	.278	3.60
Rye.....	.01159	86.28	.494	2.02
Raisin.....	.0111	90.1	.473	2.11
Date nut.....	.0117	85.5	.498	2.01
Rolls (hard).....	.01612	62.03	.687	1.46
Hard tack, cabin bread.....	.0247	40.5	1.051	.951
Bread stabilizer.....	.01948	51.33	.830	1.20
Dough improver.....		Omit from requirements		
Sandwiches.....	.01145	87.34	.488	2.05
Crackers:				
Soda, saltines, or oysterettes (military).....	.0222	45.0	.945	1.06
Soda, etc., commercial.....	.0239	41.8	1.020	.980
Whole wheat.....	.117	8.55	-	-
Graham.....	.0146	68.5	.500	2.00
Pretzels.....	.0231	43.3	.983	1.02
Pilot.....	.0247	40.5	1.051	.951
Biscuits:				
"C" or "Army" biscuits.....	.0167	59.9	.574	1.74
"K-1" biscuit.....	.00605	165.0	.170	5.88
"K-1a" biscuit.....	.0144	69.4	.495	2.02
"K-2" biscuit.....	.00879	114.0	-	-

See footnotes at end of table.

WHEAT AND WHEAT PRODUCTS

Table 2 - Factors relating to wheat and white flour content of specified products a/ - continued

Product	Factors for obtaining			
	Bushels of wheat from pounds of product	Pounds of product from bushels of wheat	White flour from product	Product from white flour
	1	2	3	4
<u>Baked goods - continued</u>				
Biscuits - continued:				
"K-3", "K-2 improved", or malted milk.....	.0130	76.9	.555	1.80
"K-4".....	.0182	54.9	.774	1.29
"K-5" (enriched soda cracker)..	.0224	44.6	.956	1.05
Cookies:				
Lean, for export.....	.0137	73.0	.582	1.72
Medium, for domestic use.....	.0122	82.0	.518	1.93
Fig bars.....	.0057	175.0	.242	4.13
Ginger snaps.....	.0116	86.2	.496	2.02
Wafers (vanilla, butter, etc.).	.0114	87.7	.485	2.06
Cakes:				
Layer cake, plain.....	.00587	170.0	.250	4.00
Layer cake, with boiled icing..	.00411	243.0	.175	5.71
Layer cake, half plain, half iced.....	.00498	201.0	.212	4.72
Fruit cake (Military).....	.00277	361.0	.118	8.47
Cake doughnuts, plain.....	.0104	96.2	.442	2.26
Pies, unspecified.....	.00378	265.0	.161	6.21
Pies and cakes, unspecified.....	.00437	229.0	.186	5.38
Biscuits, crackers, cookies, unspecified.....	.0181	55.2	.725	1.38
Baked goods, unspecified.....	.00861	116.0	.367	2.72
<u>Mixes</u>				
Pancake or waffle mix, unspecified.....	.00995	100.5	.424	2.36
Wheat pancake mix.....	.0128	78.1	.547	1.83
Buckwheat pancake mix.....	.0105	95.2	.449	2.23
Wheat and buckwheat pancake mix..	.0121	82.6	.517	1.93
Cake doughnut mix (also general cake mix).....	.0183	54.6	.779	1.28
Cake doughnut mix (for Red Cross only).....	.0165	60.6	.703	1.42

See footnotes at end of table.

WHEAT AND WHEAT PRODUCTS

Table 2 - Factors relating to wheat and white flour content of specified products a/ - continued

Product	Factors for obtaining			
	Bushels of wheat from pounds of product	Pounds of product from bushels of wheat	White flour from product	Product from white flour
	1	2	3	4
<u>Wheat cereals</u>				
Wheat, ready-to-serve and to be cooked, unspecified.....	.0196	51.0	-	-
Wheat, ready-to-serve, unspecified.....	.0175	57.0	-	-
Shredded wheat.....	.0170	58.8	-	-
Flakes or puffed.....	.0185	54.0	-	-
Wheaties.....	.0172	58.0	-	-
Grapenuts.....	.0084	119.0	-	-
Pablum.....	.0089	112.0	-	-
Wheat, to be cooked, unspecified. Cream of wheat.....)	.027	37.0	-	-
Farina or farinaceous)..... products.....)	.027	37.0	-	-
Semolina (Russia).....	.028	36.0	-	-
Porridge.....	.00471	212.0	-	-
Precooked cereals, unspecified.....	.0084	119.0	-	-
Cereals, dry, unspecified <u>b/</u>0073	137.0	-	-

a/ See table 3 for semolina, whole wheat flour, and wheat meal content of products.

b/ Estimated to contain 42 percent ready-to-eat wheat cereals.

WHEAT AND WHEAT PRODUCTS

Table 3 - Factors relating to semolina, whole wheat flour, and wheat meal content of specified products

Product	Conversion to	Factor
	1	2
Canned spaghetti and meat balls....	Semolina	.183
Bread:		
Whole wheat.....	Whole wheat flour	.613
Cracked wheat.....	Whole wheat flour	.253
	Cracked wheat flour	.101
Crackers:		
Whole wheat.....	Whole wheat flour	.688
Graham.....	Whole wheat flour	.167
Biscuits:		
"C" or "Army" biscuits.....	Whole wheat flour	.191
"K-1".....	Whole wheat flour	.121
"K-1a".....	Whole wheat flour	.165
"K-2".....	Whole wheat flour	.517
Biscuits, crackers and cookies, unspecified.....	Whole wheat flour	.064
Wheat cereals:		
Grapenuts.....	Wheat meal	.500
Pabulum.....	Wheat meal	.531
Porridge.....	Wheat meal	.280
Precooked cereals.....	Wheat meal	.500

CORN AND CORN PRODUCTS

Table 1 - Factors relating to corn content of specified products

Product	Factors for obtaining		
	Bushels of corn from pounds of product	Pounds of product from bushels of corn	Corn from product
	1	2	3
Corn, unprocessed (shelled).....	.0179	56.0	1.0
Corn flour.....	.0303	33.0	1.70
Corn meal - Degermed.....	.0303	33.0	1.70
Nondegermed.....	.0200	50.0	1.12
Unspecified <u>a/</u>0275	36.4	1.54
Hominy and hominy grits.....	.0345	29.0	1.93
Corn flakes <u>b/</u>0465	21.5	2.60
Grapenuts.....	.0030	329.4	.17
Cereals, dry, unspecified <u>c/</u>0167	59.9	.936
Pablum <u>d/</u>00196	509.1	.11
Cornstarch.....	.0290	34.5	1.62
Pearl starch (rougner grade) <u>e/</u>0284	35.2	1.59
Pancake or waffle mix, unspecified....	.0080	125.0	.448
Corn sugar, unspecified.....	.0333	30.0	1.87
Dextrose (8% moisture).....	.0364	27.5	2.04
Glucose - Anhydrate (Lend-Lease)....	.0395	25.3	2.21
Monohydrate (Lend-Lease)...	.0364	27.5	2.04
Corn syrup (42% moisture)...	.0246	40.7	1.38
Custards:			
Custard powder - OD purchase only <u>f/</u>00472	212.0	.264
Pudding powder - Military and commercial purchase only <u>g/</u>00952	105.0	.530
Chocolate pudding powder <u>h/</u>00515	194.0	.288

a/ Assuming ratio of degermed to nondegermed is 4 to 1.

b/ Use as factor for corn cereals, unspecified.

c/ Estimated to contain 36 percent corn cereals.

d/ Estimated to contain 10 percent corn flour.

e/ Use as factor for laundry starch.

f/ Assumed to contain 16.3 percent cornstarch.

g/ Assumed to contain 32.7 percent cornstarch.

h/ Assumed to contain 17.8 percent cornstarch.

OATS AND OAT PRODUCTS

Table 1 - Factors relating to oat content of specified products

Product	Factors for obtaining		
	Bushels of oats from pounds of product	Pounds of product from bushels of oats	Oats from product
	1	2	3
Oats, unprocessed.....	.03125	32.0	1.0
Oatmeal or rolled oats.....	.0744	13.44	2.381
Porridge or protein cereal concentrate.	.0208	48.1	.666
Cereals - Precooked.....	.0372	26.9	1.19
Assorted dry <u>a</u> /.....	.00298	336.0	.0952
Pabulum <u>b</u> /.....	.0137	73.0	.438
"K-1" biscuit <u>c</u> /.....	.0086	116.0	.275
"K-1a" biscuit <u>d</u> /.....	.00737	136.0	.236
Pancake or waffle mix, unspecified <u>e</u> /.	.00134	746.0	.0429

a/ Estimated to contain 4 percent oatmeal.

b/ Estimated to contain 18.4 percent oatmeal.

c/ Estimated to contain 11.6 percent oatmeal.

d/ Estimated to contain 9.9 percent oatmeal.

e/ Estimated to contain 1.8 percent oat flour.

BARLEY AND BARLEY PRODUCTS

Table 1 - Factors relating to barley and malt content of specified products

Product	Factors for obtaining				
	Bushels of barley from pounds of product	Pounds of product from bushels of barley	Barley from product	Malt from product	Malt sirup from product
	1	2	3	4	5
Barley, unprocessed.....	.02083	48.0	1.000	.744	-
Barley flour.....	.04591	21.78	2.204	-	-
Pearl barley.....	.03788	26.4	1.818	-	-
Malt.....	.0280	35.7	1.344	1.0	.8
Malt sirups and malt extract.....	.0350	28.56	1.680	1.250	-
Grapenuts <u>a/</u>00625	160.0	.300	.2232	-
Cereals, ready-to-eat, unspecified.	.000014	71,428.6	.000672	.0005	-
Baked goods:					
Bread - White and cracked wheat..	.000455	2,198.0	.02184	.01625	.013
Raisin and date nut.....	.000175	5,714.0	.00840	.00625	.005
Hard rolls.....	.000105	9,533.0	.00504	.00375	.003
Sandwiches.....	.000350	2,857.0	.01680	.01250	.010
Crackers, whole wheat.....	.000735	1,361.0	.03528	.02625	.021
Pretzels.....	.000175	5,714.0	.00840	.00625	.005
"C" or "Army" biscuits.....	.000455	2,198.0	.02184	.01625	.013
"K-la" biscuits.....	.000420	2,381.0	.02016	.01500	.012
Biscuits, crackers, and cookies, unspecified.....	.000140	7,142.0	.00672	.00500	.004
Unspecified.....	.0000175	57,140.0	.00084	.000625	.0005

a/ Estimated to contain 30 percent barley.

Table 2 - Miscellaneous factors

1 bushel barley = 1.05 bushels malt
1 bushel malt = 34 pounds
1 barrel barley flour = 196 pounds
= 9 bushels barley

RYE AND RYE PRODUCTS

Table 1 - Factors relating to rye content of specified products a/

Product	Factors for obtaining		
	Bushels of rye from pounds of product	Pounds of product from bushels of rye	Rye from product
	1	2	3
Rye, unprocessed.....	.0179	56.0	1.0
Cracked rye and rye flour (U.S.S.R.).....	.0189	53.0	1.057
Rye flour.....	.0235	42.6	1.314
Rye bread <u>a/</u>00505	198.0	.283
Pancake mixes, unspecified <u>b/</u>00045	2,222.2	.0252

a/ Estimated to contain 21.5 percent rye flour.

b/ Estimated to contain 1.9 percent rye flour.

Table 2 - Miscellaneous factors

1 barrel rye flour = 196 pounds
= 4.6 bushels rye

BUCKWHEAT AND BUCKWHEAT PRODUCTS

Table 1 - Factors relating to buckwheat content
of specified products

Product	Factors for obtaining		
	Bushels of buckwheat from pounds of product	Pounds of product from bushels of buckwheat	Buckwheat from product
	1	2	3
Buckwheat, unprocessed.....	.0200	50.0	1.0
Buckwheat flour.....	.0357	28.0	1.79
Buckwheat cereals.....	.0430	23.3	2.15
Buckwheat pancake mix <u>a/</u>0151	66.0	.759
Wheat and buckwheat mix <u>b/</u>00453	221.0	.227
Pancake or waffle mix, unspecified <u>c/</u> .	.00321	311.0	.161

a/ Estimated to contain 42.4 percent buckwheat flour.

b/ Estimated to contain 12.7 percent buckwheat flour.

c/ Estimated to contain 9.0 percent buckwheat flour.

Table 2 - Miscellaneous factors

1 barrel buckwheat flour = 196 pounds
= 7 bushels buckwheat

RICE AND RICE PRODUCTS

Table 1 - Factors relating to rice content of specified products

Product	Factors for obtaining			
	Bushels of rough rice from pounds of product	Pounds of product from bushels of rough rice	Milled rice from product	Product from milled rice
	1	2	3	4
Rice - Rough.....	.02222	45.00	.65	1.538
Milled.....	.0342	29.25	1.000	1.000
Brown.....	.0281	35.55	.823	1.215
Rice flour.....	.0349	28.665	1.020	.98
Rice starch.....	.0456	21.94	1.333	.75
Precooked rice.....	.03505	28.53	1.026	.975
Dehydrated precooked rice.....	.0370	27.00	1.083	.923
Rice pudding mix.....	.0315	31.77	.921	1.086
Rice products, ready-to-eat:				
Unspecified.....	.0337	29.70	.985	1.015
Rice flakes.....	.0332	30.13	.971	1.030
Puffed rice.....	.0342	29.25	1.000	1.000
Cereals, assorted, dry <u>a</u> /.....	.00202	495.76	.059	16.95
Pancake or waffle mix, unspecified <u>b</u> /.....	.00198	504.00	.058	17.2

a/ Assumed to contain 6 percent rice products.

b/ Based on 5.7 percent rice flour per pound of commodity.

Table 2 - Miscellaneous factors

1 barrel rough rice = 162 pounds
 = 3.6 bushels
 = 105.3 pounds milled rice
 = 128 pounds brown rice
 100 pounds milled rice = 98 pounds rice flour
 = 75 pounds rice starch
 = 103 pounds rice flakes

COFFEE AND COFFEE PRODUCTS

Table 1 - Factors for obtaining green coffee beans from specified products

Product	Description	Factor
Coffee, green (bagged).....	132.0
Coffee, roasted.....	1.1905
Coffee extract (pure).....	The dry, powdered, water-soluble solids of roasted and ground coffee, with no other ingredients added. The term "coffee extract" is sometimes used loosely to refer to soluble coffee (see below). Therefore check all requirements for coffee extract to determine which type the claimant actually desires	5.4113
Soluble coffee.....	Usually 50 percent coffee extract and 50 percent carbohydrate. Most commercial soluble coffees, such as Nescafe, are of this type	2.7056
Coffee extract and substitutes.....	Assumed to be 50 percent Nescafe and 50 percent Postum unless otherwise specified	1.3528

COCOA AND COCOA PRODUCTS

In processing, cocoa beans are roasted and shelled with a resultant loss in weight of 20 percent. The 80 percent remaining is chocolate liquor. The composition of this liquor varies considerably according to the type of bean used, but for the industry as a whole it is estimated that the liquor has a cocoa butter content of about 48 percent and a cocoa powder content of about 52 percent. It is not possible, however, to separate completely the cocoa powder from the cocoa butter. The proportion of powder and butter derived from chocolate liquor in any given case depends upon which the processor considers his primary product and which his by-product. If he is chiefly interested in making breakfast cocoa he will leave a relatively high proportion of butter in the powder and have less butter as a residual. If he is principally concerned with making butter, he will extract more butter from the liquor and have a low-grade cocoa powder as a residual. The conversion factors given below therefore cannot be considered absolute in any sense but are averages representing the practices of the industry at the present time.

Table 1 - Factors relating to cocoa bean content of specified products

Product	Unit	Pounds of cocoa beans per unit of product	Remarks
	1	2	
Breakfast cocoa.....	Pound 8 oz. Long ton	2.0833 1.04166 4,665.66	78 percent cocoa, 22 percent cocoa fat
Cocoa beverage powder.....	Pound 6 oz.	.375 .141	Use for cocoa beverage component, Type I, of Army rations; also for instant, sweetened, or soluble cocoa
Unsweetened commercial chocolate or pure chocolate liquor.....	Pound	1.250	Used commercially by bakers and confectioners and is also the product from which cocoa powder and cocoa butter are derived
Chocolate liquor (54 $\frac{1}{2}$ fat content)...	Pound	1.356	Use for computing conversion factors for chocolate products specifying 54 percent fat content

Table 1 - Factors relating to cocoa bean content of specified products - continued

Product	Unit	Pounds of cocoa beans per unit of product		Remarks
		1	2	
Sweetened commercial chocolate.....	Pound		.625	Formulae vary, but the most usual type is about 50 percent chocolate liquor and 50 percent sugar. Used commercially by bakers and confectioners
Cocoa butter.....	Pound Long ton		3.125 7,000.0	
Chocolate "D" bar.....	Pound 2-oz. bar 4-oz. bar		.70 .0875 .175	
Sweet chocolate bar (Army QMC).....	Pound 1-oz. bar 2-oz. bar		.80 .05 .10	
Chocolate bars (Red Cross).....	Pound 2-oz. bar 4-oz. bar		.72 .09 .18	Use for OD purchase only
Chocolate bars, solid, milk, or nut.	Pound 5-cent bar (1-1/3 oz.) 10-cent bar (3-1/4 oz.)		.600 .050 .122	Use for post exchanges, Navy commissaries and ships' stores, NAAFI cash, and other commercial purchases when this type of bar is specified
Chocolate-coated bars.....	Pound 5-cent bar (2 oz.)		.125 .0156	Use for post exchanges, Navy commissaries and ships' stores, NAAFI cash, and other commercial purchases when this type of bar is specified

COCOA AND COCOA PRODUCTS

Table 1 - Factors relating to cocoa bean content of specified products - continued

Product	Unit	Pounds of cocoa beans per unit of product		Remarks
		1	2	
Chocolate bars or chocolate candy, unspecified.....	Pound 2-oz. bar		.316 .0395	Use for post exchanges, Navy commissaries and ships' stores, NAAFI cash, and other commercial purchases when no detailed specifications are given, and for "chocolate candy" requirement for F.E.A. commercial
Candy, miscellaneous or unspecified.	Pound		.144	Based on the assumption that slightly less than half of such candy is or contains chocolate. Use this factor when claimant does not specify chocolate candy
Candy-coated chocolates.....	Pound 4-oz. package		.500 .125	For Red Cross commercial purchases. It is estimated these candies are 40 percent chocolate liquor
Chocolate sirup.....	Pound Gallon (11.4 lbs.)		.525 5.985	Estimated to contain 42 percent pure chocolate liquor
Chocolate pudding or dessert powder.	Pound		.3125	Estimated to contain 15 percent breakfast cocoa

VITAMINS

Table 1 - Factors relating to vitamin content of
multivitamin tablets

Claimant and type	Original formula milligrams per tablet	Percent overage allowed a/	Milligrams per tablet with overage	Pounds per 1,000 tablets with overage
	1	2	3	4
Army:				
Ascorbic acid.....	37.5	20	45.000	.09921
Niacin.....	10.0	10	11.000	.02425
Riboflavin.....	1.5	10	1.650	.00364
Thiamine.....	1.0	10	1.100	.00243
U.S.S.R.:				
Ascorbic acid.....	37.5	10	41.250	.09094
Niacin.....	10.0	5	10.500	.02315
Riboflavin.....	1.5	5	1.575	.00347
Thiamine.....	1.0	20	1.200	.00265
U.K. and other Lend-Lease:				
Ascorbic acid.....	25.0	10	27.50	.06063
Niacin.....	10.0	5	10.50	.02315
Riboflavin.....	1.0	5	1.05	.00231
Thiamine.....	1.0	10	1.10	.00243

a/ Allowance to compensate for unavoidable loss in manufacturing.

Table 2 - Factors for obtaining vitamin content of
specified products

Product	Unit	Pounds per unit	
		Ascorbic acid	Thiamine
	1	2	3
Grape juice powder.....	1,000 lbs.	16.7	-
Lemon juice powder.....	1,000 lbs.	8.5	-
Orange juice powder.....	1,000 lbs.	8.5	-
Chocolate "D" bar.....	1,000 4-oz. bar	-	.000992
	1,000 lbs.	-	.00397
Sweetened chocolate bar (Army rations).....	1,000 2-oz. bar	-	.000529
	1,000 lbs.	-	.004233

CITRIC ACID

Table 1 - Factors for obtaining citric acid content
(crystalline form) of specified products a/

Product	Unit	Pounds of citric acid per unit
	1	2
Gelatin dessert powder.....	1,000 lbs.	40.0
Jams.....	1,000 lbs.	2.1
Jellies.....	1,000 lbs.	2.5
Marmalade.....	1,000 lbs.	2.5
Apple butter.....	1,000 lbs.	2.0
Candies:		
All candy <u>b/</u>	1,000 lbs.	3.0
Miscellaneous hard candy <u>b/</u>	1,000 lbs.	12.5
"Charms", fruit drops, lemon drops, and assorted sour balls.	1,000 lbs.	13.75
Hard candy squares.....	1,000 lbs.	10.0
Mint rolls and cough drops.....	1,000 lbs.	4.0
Hard candy in "B" rations.....	1,000 lbs.	5.0
Malted milk dextrose tablets.....	1,000 lbs.	3.0
Dextrose tablets, flavored.....	1,000 lbs.	3.37
Soft drinks:		
All soft drinks <u>c/</u>	1,000 bottles	.1
	1,000 gallons	8.0
All non-cola drinks <u>c/</u>	1,000 12-oz. bottles	.75
	1,000 29-oz. bottles	1.81
	1,000 lbs. avoird.	.609
Low acid group (10 grains citric acid per gallon of beverage) - Root bear, cream soda, etc.....	1,000 gallons	1.429
	1,000 7-oz. bottles	.078
	1,000 12-oz. bottles	.134
	1,000 29-oz. bottles	.324
	1,000 lbs. avoird.	.165
Medium acid group (50 grains citric acid per gallon of beverage) - Cola, grape, ginger ale, strawberry, pineapple, etc.	1,000 gallons	7.143
	1,000 7-oz. bottles	.391
	1,000 12-oz. bottles	.670
	1,000 29-oz. bottles	1.618
	1,000 lbs. avoird.	.365

See footnotes at end of table.

CITRIC ACID

Table 1 - Factors for obtaining citric acid content (crystalline form) of specified products a/ - continued

Product	Unit	Pounds of citric acid per unit
	1	2
Soft drinks - continued:		
High acid group (100 grains citric acid per gallon of beverage - Orange, lemon, lime, grapefruit, etc.....)	1,000 gallons	14.286
	1,000 7-oz. bottles	.781
	1,000 12-oz. bottles	1.339
	1,000 29-oz. bottles	3.237
	1,000 lbs. avoird.	1.650
Army synthetics <u>d/</u> :		
Lemon juice powder, synthetic....	1,000 lbs.	373.0
Orange juice powder, synthetic...	1,000 lbs.	219.0
Grape juice powder, synthetic....	1,000 lbs.	984.0

a/ The crystalline form of citric acid is 91.42 percent acid and 8.58 percent water. To convert anhydrous to crystalline, multiply by 1.094.

b/ These are overall factors and are not to be applied to specific types.

c/ Overall factors based on the assumption that 90 percent of the soft drinks are cola drinks which do not contain citric acid.

d/ Specifications are for anhydrous citric acid in the following amounts per 1,000 pounds of synthetic powder: Lemon, 341.4; orange, 200; grape, 900.



APPENDIX

Table 1 - Specifications and case equivalents of cans commonly used for fruits and vegetables

Designation	Dimensions a/	Capacity of water at 68° F (avoir. ozs.)	Cans commonly packed per case	Factors for converting to			
				#2 cans	Cases 24/2's	Cases 24/2½'s	Cases 6/10's
	1	2	3	4	5	6	7
#202 (baby food).....	202x214	4.80	48	.235	.470	.324	.352
6Z.....	202x308	6.08	96	.295	1.180	.814	.885
#211 (baby food).....	211x210	6.75	48	.331	.662	.457	.496
8Z short.....	211x300	7.93	48	.386	.772	.533	.579
8Z short.....	211x300	7.93	72	.386	1.158	.799	.868
8Z tall.....	211x304	8.68	48	.422	.844	.582	.633
8Z tall.....	211x304	8.68	72	.422	1.266	.874	.950
#1 picnic.....	211x400	10.94	48	.532	1.064	.734	.798
#211 cylinder.....	211x414	13.56	48	.660	1.320	.911	.990
#1¼.....	401x207.5	13.81	48	.672	1.344	.927	1.008
#2 vacuum.....	307x306	14.71	24	.716	.716	.494	.537
#300.....	300x407	15.22	48	.741	1.482	1.023	1.112
#1 tall.....	301x411	16.70	48	.813	1.626	1.122	1.220
#303.....	303x406	16.88	24	.821	.821	.566	.616
#1 square.....	300x308x308	17.27	24	.840	.840	.580	.630
#300 cylinder.....	300x509	19.40	24	.945	.945	.652	.709
#2.....	307x409	20.55	24	1.000	1.000	.690	.750
#303 cylinder.....	303x509	21.86	24	1.060	1.060	.731	.795
#3 vacuum.....	404x307	23.90	12	1.162	.581	.401	.436
Jumbo.....	307x510	25.80	24	1.254	1.254	.865	.940
#2 cylinder.....	307x512	26.40	24	1.284	1.284	.886	.963
#2½.....	401x411	29.79	24	1.450	1.450	1.000	1.088
#2½ square.....	300x308x604	32.47	24	1.580	1.580	1.090	1.185
#3.....	404x414	35.08	24	1.710	1.710	1.180	1.282
#3 cylinder.....	404x700	51.70	12	2.515	1.258	.868	.944
#5.....	502x510	59.10	12	2.882	1.441	.994	1.081
#10.....	603x700	109.43	6	5.325	1.331	.918	.998
#12.....	603x812	138.35	6	6.745	1.686	1.163	1.264

a/ The left hand digit gives the number of whole inches, and the two right hand digits give the additional fraction expressed in sixteenth of an inch. The first number given is the diameter and the second the height, i.e., 211x210 means 2-11/16 inches in diameter and 2-10/16 inches high.

APPENDIX

Table 2 - Domestic and metric measures

Domestic weights

1 grain = .002286 ounces = .0001429 pounds
7,000 grains = 1 pound
16 ounces = 1 pound
2,000 pounds = 1 short ton
2,240 pounds = 1 long ton
.892857 long tons = 1 short ton
1.12 short tons = 1 long ton

Metric weights

1,000 milligrams (mgm) = 1 gram (grm)
1,000 grams = 1 kilogram (kg)
1,000 kilograms = 1 metric ton

Domestic equivalents of metric measures

1 gram = .035274 ounces
1 kilogram = 2.204622 pounds
1 metric ton = 2,204.622 pounds
1 metric ton = 1.1023 short tons
1 metric ton = .9842 long tons

1 liter = 2.1134 pints, liquid measure
1 liter = 1.05671 quarts, liquid measure
1 liter = .26418 gallons, liquid measure

Metric equivalents of domestic measures

1 grain = 64.799 milligrams
1 ounce, avoird. = 28.3495 grams
1 pound, avoird. = 453.5924 grams
1 short ton = 907.185 kilograms
1 short ton = .9072 metric tons
1 long ton = 1,016.047 kilograms
1 long ton = 1.016 metric tons

1 pint, liquid measure = .47317 liters
1 quart, liquid measure = .9463 liters
1 gallon, liquid measure = 3.785 liters

Liquid measure: British-U.S. equivalents

1 British quart, liquid measure = 1.2009 U.S. quarts
1 British gallon, liquid measure = 1.20094 U.S. gallons

APPENDIX

Table 3 - Factors for converting ounces to pounds

Number of ounces	+ 0 ounces	+ $\frac{1}{4}$ ounce	+ $\frac{1}{2}$ ounce	+ $\frac{3}{4}$ ounce
0	-	.015625	.031250	.046875
1	.062500	.078125	.093750	.109375
2	.125000	.140625	.156250	.171875
3	.187500	.203125	.218750	.234375
4	.250000	.265625	.281250	.296875
5	.312500	.328125	.343750	.359375
6	.375000	.390625	.406250	.421875
7	.437500	.453125	.468750	.484375
8	.500000	.515625	.531250	.546875
9	.562500	.578125	.593750	.609375
10	.625000	.640625	.656250	.671875
11	.687500	.703125	.718750	.734375
12	.750000	.765625	.781250	.796875
13	.812500	.828125	.843750	.859375
14	.875000	.890625	.906250	.921875
15	.937500	.953125	.968750	.984375

Table 4 - Factors for obtaining retail weights a/ from weights at which allocations are made

Commodity	Allocation weight specification	Factor
	1	2
<u>Dairy products</u>		
Fluid milk.....	Farm weight	.975
Cream.....	Farm weight	.975
Cheese - American.....	Factory weight	.95
Other.....	Factory weight	.91
<u>Meats</u>		
Beef.....	Carcass weight	.79
Veal.....	Carcass weight	.91
Lamb and mutton.....	Carcass weight	.89
Pork, excluding lard.....	Carcass weight excluding lard	.93
Lean cuts.....	"	.65
Fat cuts.....	"	.28
<u>Poultry</u>		
Chickens.....	Dressed weight	<u>b/</u> .97
Turkeys.....	Dressed weight	<u>b/</u> .97

See footnotes at end of table.

APPENDIX

Table 4 - Factors for obtaining retail weights a/ from weights at which allocations are made - continued

Commodity	Allocation weight specification	Factor
	1	2
<u>Fish</u>		
Fresh and frozen fish.....	Edible weight	<u>c/</u> 1.00
Shellfish, fresh and frozen.....	Edible weight	1.00
Cured fish.....	Cured weight	1.00
<u>Eggs</u>	Farm weight	<u>d/</u>
<u>Fats and oils</u>		
Lard.....	Fat content	1.00
Margarine.....	Fat content	1.25
Compounds and vegetable and cooking fats.....	Fat content	1.00
<u>Sugar</u>	Refined	1.00
	Raw	.935
<u>Sirups</u>	Refined	1.00
<u>Dry beans and peas</u>	Farm weight, cleaned	.96
<u>Soya flour</u> - Low fat.....	Wholesale weight	1.00
Full fat.....	Wholesale weight	1.00
<u>Peanuts</u>	Farmers' stock basis	.645
<u>Fresh fruits</u>		
Citrus:		
Oranges.....	Farm weight	.95
Tangerines.....	"	.91
Grapefruit.....	"	.95
Lemons.....	"	.95
Limes.....	"	.95
Other fruits:		
Apples.....	Farm weight	.90
Apricots.....	"	.91
Avocados.....	"	.91
Bananas.....	"	.92

See footnotes at end of table.

APPENDIX

Table 4 - Factors for obtaining retail weights a/ from weights at which allocations are made - continued

Commodity	Allocation weight specification	Factor
	1	2
<u>Fresh fruits - continued</u>		
<u>Other fruits - continued:</u>		
Berries.....	Farm weight	.92
Blackberries and dewberries.....	"	.90
Blueberries and huckleberries.....	"	.97
Currants.....	"	.96
Gooseberries.....	"	.96
Loganberries.....	"	.90
Raspberries.....	"	.89
Strawberries.....	"	.89
Youngberries.....	"	.90
Cherries - Sweet.....	"	.89
Sour.....	"	.93
Cranberries.....	"	.96
Dates.....	"	.96
Grapes - Concord type.....	"	.89
European type.....	"	.92
Melons:		
Cantaloupes.....	"	.85
Watermelons.....	"	.87
Nectarines.....	"	.91
Peaches.....	"	.89
Pears.....	"	.90
Pineapple.....	"	.85
Plums and prunes.....	"	.89
<u>Canned fruits and juices.....</u>	Canned weight	1.00
<u>Dried fruits.....</u>	Packed processed weight	1.00
<u>Frozen fruits.....</u>	Frozen weight	1.00
<u>Fresh vegetables</u>		
Onions, dry.....	Farm weight	.86
Potatoes.....	"	.85
Sweetpotatoes.....	"	.70
Tomatoes.....	"	.75
Leafy, green, and yellow vegetables:		
Asparagus.....	Farm weight	.91
Beans - Lima.....	"	.92
Snap.....	"	.89
Broccoli.....	"	.87

See footnotes at end of table.

APPENDIX

Table 4 - Factors for obtaining retail weights a/ from weights at which allocations are made - continued

Commodity	Allocation weight specification	Factor
	1	2
<u>Fresh vegetables - continued</u>		
Leafy, green, and yellow vegetables - continued:		
Brussels sprouts.....	Farm weight	.87
Cabbage.....	"	.85
Carrots.....	"	.90
Celery cabbage.....	"	.87
Collards.....	"	.81
Endive.....	"	.81
Escarole.....	"	.81
Greens (not elsewhere specified)...	"	.81
Kale.....	"	.81
Lettuce, all varieties.....	"	.81
Mustard greens.....	"	.81
Okra.....	"	.92
Parsley.....	"	.81
Peas.....	"	.95
Peppers, green.....	"	.87
Pumpkin.....	"	.90
Radishes.....	"	.89
Spinach.....	"	.81
Squash.....	"	.90
Swiss chard.....	"	.81
Other than leafy, green, and yellow vegetables:		
Artichokes.....	Farm weight	.90
Beets.....	"	.90
Celery.....	"	.86
Cauliflower.....	"	.86
Corn.....	"	.86
Cucumbers.....	"	.86
Eggplant.....	"	.87
Garlic.....	"	.81
Horseradish.....	"	.90
Leeks.....	"	.90
Onions, green.....	"	.90
Parsnips.....	"	.89
Rhubarb.....	"	.81
Rutabagas.....	"	.90
Salsify.....	"	.87
Scallions.....	"	.90
Turnips.....	"	.88

See footnotes at end of table.

APPENDIX

Table 4 - Factors for obtaining retail weights a/ from weights at which allocations are made - continued

Commodity	Allocation weight specification	Factor
	1	2
<u>Canned vegetables</u>	Canned net weight	1.00
<u>Frozen vegetables</u>	Frozen weight	1.00
<u>Dehydrated vegetables</u>	Dehydrated weight	1.00
<u>Grain products</u>		
Wheat products:		
White flour.....	Farm weight of wheat	.71
Whole wheat flour or meal.....	"	.98
Wheat cereals.....	"	.85
Corn products:		
Corn meal.....	Farm weight of shell corn	.643
Hominy grits.....	"	.518
Corn starch.....	"	.616
Corn cereals.....	"	.384
Corn sugar.....	"	.536
Oat cereal.....	Farm weight of oats	.420
Pearl barley.....	Farm weight of barley	.550
Rye flour.....	Farm weight of rye	.761
Buckwheat flour.....	Farm weight of buckwheat	.560
Rice, milled.....	Wholesale weight	1.00
<u>Beverages</u>		
Coffee.....	Green bean basis	.84
Tea.....	Import weight basis	1.00
Cocoa.....	Green bean basis	e/ .80

a/ Factors used for evaluating nutrients.

b/ Factors cover loss to slaughter, loss after slaughter and evaporation. Factor for obtaining eviscerated weight from dressed weight for chickens is .73, turkeys .83.

c/ Factor for obtaining edible weight from dressed weight is .50. Factor for obtaining dressed weight from round weight is .70.

d/ Factor for eggs for 1943 and 1944 is estimated to be .96 of eggs produced minus eggs used for hatching. For 1942 and previous years the factor is .97 of eggs produced minus eggs used for hatching. (i.e., 1944 factor based on production minus eggs used for hatching is .947; 1935-39 average factor based on production minus eggs used for hatching is .97).

e/ Chocolate liquor.



